

# Drink

# Dine

# Celebrate

# Sleep

## Festive Feast 3 Luxury Courses

### LIGHT BITES MENU ALSO AVAILABLE

TUESDAY 1ST DECEMBER - THURSDAY 24TH DECEMBER  
LUNCH / TUESDAY - SATURDAY 12:00 - 14:30 £23.00 / HEAD  
EVENING/ MONDAY - SATURDAY 18:00 - 20:30 £28.00 / HEAD

ADULTS AND CHILDREN SAME PRICE (NO CONCESSIONS)  
£5 per head non refundable/non transferrable deposit required

## Christmas Day 5 Luxury Courses

FRIDAY 25TH DECEMBER

£89.95/HEAD ADULTS £45/HEAD CHILDREN  
£20/HEAD DEPOSIT (NON REFUNDABLE/NON TRANSFERABLE)  
REQUIRED FOR EVERY PLACE BOOKED; BALANCE TO PAY BY  
MONDAY 2ND DECEMBER. CONTACT FOR TIMINGS  
PRE-ORDERS WILL BE MUCH APPRECIATED BY  
DECEMBER 1ST

## Boxing Day 3 Luxury Courses

SATURDAY 26TH DECEMBER

£29/HEAD ADULTS £18/HEAD CHILDREN  
£5/HEAD DEPOSIT (NON REFUNDABLE/NON TRANSFERABLE)  
REQUIRED FOR EVERY PLACE BOOKED;  
BALANCE TO PAY ON DEPARTURE/PRE-ORDERS FOR 6 OR MORE



### STARTERS

Beetroot textures & goats cheese (V) (GF)  
Potted duck liver & orange parfait, glazed brioche (MGF)  
Cauliflower velouté, spiced crouton (V)  
Smoked Salmon tartare, horseradish mayo,  
dressed salad leaf (GF)



### MAINS

Confit duck leg, spiced lentils (GF)  
Turkey leg bon bon, duck fat potatoes, meat gravy  
Trout, herb crust, fondant, seasonal veg (MGF)  
Cabbage ravioli, mushroom duxelle, shaved chestnut,  
nutmeg cream (V)



Braised shoulder of lamb, crushed potato,  
garlic & mint gravy

### DESSERTS

Classic Sherry trifle (V)  
Christmas pudding, brandy sauce (V) (GF)  
Sticky toffee pudding, butterscotch sauce (V)  
Belgian chocolate profiteroles, hazelnut cream (GF)



CHEESE & BISCUITS £4 SUPPLEMENT / FILTER COFFEE/TEA £2.50  
CRACKERS £0.50 PER PERSON



### APPETISER

Canapes on arrival  
Braised pigs head, apple gel, Cheese & onion quiche  
King prawn mousse



### STARTERS

Tartare of smoked salmon, blinis & caviar, candied lemon (MGF)  
Curried parsnip soup, spiced croutons & curry oil (V) (MGF)  
Goats cheese soufflé, pumpkin seed base, roasted pine nut salad (V)  
Braised chicken bonbons, house pickles & chutney



### MAINS

Traditional roast turkey, duck fat potato, creamed brussels,  
pigs in blankets, herb stuffing, meat gravy  
Pan seared turbot fillet, rosemary parmentier potato  
clams and mussel sauce (GF)  
Roasted vegetable wellington, roast potato, brussel sprouts  
onion gravy (V)(Vegan)



Beef fillet, parsnip puree, truffle onion mash, shallot  
rings, red wine jus

### DESSERTS

Three Cheese platter, onion jam  
White chocolate tart, white chocolate ice cream  
Blackberry & caramelised apple crumble, crème anglaise  
Traditional Christmas pudding, brandy sauce (GF)  
FOLLOWED BY TEA/FILTER COFFEE & MINCE PIES



### STARTERS

Salmon, lemon & dill fish cakes, shaved fennel salad, lemon aioli  
Buffalo cauliflower wings, sweet chilli dip, cucumber  
salad (V)(VEGAN)  
Hearty tomato soup, warm bread, herb butter (MGF)(V)  
Ham hock terrine, burnt apple, pork crackling, dressed leaf (GF)  
Chicken liver pate, toasted brioche, onion marmalade (MGF)



### MAINS

Roasted sirloin of beef, duck fat potato, Yorkshire pudding,  
red wine gravy  
Grilled sea bass fillets, lyonnaise potato, roasted vegetables,  
bearnaise sauce



The Royal Arms chicken curry, pilau rice, naan, samosa,  
poppadums



Pork chop, mustard mash, creamed leeks, cider sauce

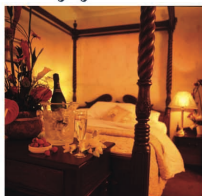
Mushroom, brie & cranberry wellington, winter vegetables (V)

### DESSERTS

Apricot panna cotta, apricot gel, shortbread biscuits (GF)(V)  
Belgian chocolate profiteroles, hazelnut cream (GF)  
Christmas pudding, brandy sauce (GF)  
Classic sherry trifle (V)  
Deconstructed tiramisu, coffee ice cream (V)

## Special Offer

EAT DRINK SLEEP



ONE NIGHT IN ONE OF  
OUR DELUXE SUITES,  
A 3 COURSE SET MENU  
MEAL FOR 2 AND  
BREAKFAST, FOR ONLY

£159 PER COUPLE  
ADVANCED BOOKINGS ONLY  
SUBJECT TO AVAILABILITY  
FROM 1ST TO 23RD DECEMBER  
MONDAY TO SATURDAY ONLY



SUNDAY LUNCH SERVED EVERY SUNDAY 1200 - 1500  
BOOKINGS ADVISED

CHAMPAGNE BREAKFAST TUESDAY - SUNDAY 0800 - 1130  
BOOKINGS ONLY

DUE TO CURRENT GUIDELINES WE REGRETFULLY ARE  
NOT PLANNING ANY OF OUR BALLS AND EVENTS  
BUT PLEASE KEEP IN TOUCH SHOULD THERE BE ANY CHANGES

01455 290 263 INFO@ROYALARMS.CO.UK

