

# Christmas Fayre Menu

AVAILABLE FROM 19<sup>TH</sup> NOVEMBER TO DECEMBER 24<sup>TH</sup> 2018

3 courses £18.95 per adult | 2 courses £15.95 per adult

£12.95 per child

£9.95 per child

## Starters

Spicy Roasted Parsnip Soup (V)  
Crusty bread & butter

Chicken Liver Parfait

Real ale chutney, toasted bloomer & butter

Cheese, Garlic & Herb Stuffed Mushroom (V)

Reduced balsamic & seasonal salad

Smoked Haddock & Salmon Fishcake on Baby Leaf Salad

Tartare sauce & lemon

## Mains

Traditional Roast Turkey Crown, Sage & Rosemary Gravy

Braised Feather Blade of Beef in Red Wine

Mushroom & Brie Wellington (V)

Grilled Fillet of Cod with Creamed Fennel

*All mains served with fresh vegetables, rosemary & garlic roast potatoes & seasonal trimmings*

## Pudlings

Cranberry & Almond Bakewell Tart

Freshly whipped cream

Old Tom Ale Christmas Pudding

Brandy sauce

Baked Vanilla Cheesecake

Warmed winter berries & whipped cream

Chocolate Tom Fudge Cake

Whipped cream & toffee sauce

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### **Food Allergens & Intolerances**

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.