

## How to book your meal!

Our Christmas menu will be available between Monday 3rd December and Thursday 20th December.

A non-refundable deposit of £5 per person secures your booking, a receipt will be issued and the deposit deducted from your final account, payable on the day of your meal.

Simply complete the booking form available at the pub or online at least a week in advance, and return with your deposit.

Please ensure that you arrive within plenty of time to be sat at the time of your booking.

This menu is exclusive only to whole parties, however we are happy to accommodate for any dietary requirements.



We look forward to welcoming you over the festive period



### WINTER OPENING HOURS

Monday - Sunday

11.00 - 23.00

*Food served 12 - 2 & 6 - 9 unless otherwise stated (Christmas holidays)*

Address:

**The Royal Oak Inn**  
**Meavy, Nr Yelverton, Devon**  
**PL20 6PJ**  
**sjearp@aol.com**  
**www.royaloakinn.org.uk**



# Christmas

THE ROYAL OAK - 2018



Come and celebrate with us this Christmas, for great food and a great atmosphere!

(01822) 852944

[www.royaloakinn.org.uk](http://www.royaloakinn.org.uk)





## At the Royal Oak Inn

We offer a traditional range of home cooked food using produce from local growers and suppliers. We have a varied menu, with frequently changing specials if our Christmas menu doesn't take your fancy.

Book our festive menu for lunch or dinner and before taking a seat in our restaurant you can have a drink in front of the log fire whilst meeting friends and family.

Then enjoy a delightful two or three course meal prepared by our chef and the rest of the team.

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This traditional Dartmoor Inn is a great place to relax, enjoy and get together with friends and family during the run up to Christmas.

**Two courses - £18.95**

**Three courses - £22.95**

*Book now for Christmas*



# The Royal Oak CHRISTMAS MENU

AVAILABLE FROM MONDAY 3<sup>RD</sup> - THURSDAY 20<sup>TH</sup> DECEMBER

## Starters

### HOMEMADE SOUP (V)

Spiced sweet potato and butternut squash soup, served with fresh bread.

### PRAWN & CRAYFISH COCKTAIL

Crayfish and prawns on a bed of mixed salad, served with a sweet chilli, lime and ginger dip.

### DUCK PATE

Duck and cranberry Pate, served with freshly toasted bread.

## Mains

### ROAST TURKEY

Howell's Turkey crown served with fresh sage and chestnut stuffing, sausage wrapped in smoked bacon, roast potatoes, fresh seasonal vegetables and a cider turkey gravy.

### PHEASANT BREAST

Locally shot breast of Pheasant with creamed Brussels sprouts, chestnuts and smoked bacon. Served with roast potatoes, fresh vegetables.

### VEGETARIAN CRANBERRY NUT ROAST (V)

Cranberry and Chestnut roast, served with honey roasted parsnips, roast potatoes, fresh seasonal vegetables and a vegetarian gravy.

### SWORD FISH STEAK

Sword fish with cranberry and lime butter, served on a bed of seasonal salad and roasted hassel back potatoes.

## Desserts

### TRADITIONAL CHRISTMAS PUDDING

Traditional Christmas pudding served with Brandy sauce and clotted cream.

### RICH CHOCOLATE MOUSSE

Homemade Chocolate and rum mousse, served with white chocolate sauce.

### CHEESE AND BISCUITS

Selection of local cheeses served with biscuits and quince jelly