To find out more about spending Christmas with us, visit butcombe.com/christmas
Whether it’s Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

For those that want to try something new, take a look at our new afternoon tea menu for something a little different this year. We also have our traditional festive and Christmas Day menus.

Have a read through our How To Book section for everything you may need to know ahead of booking. If you have any questions at all, please don’t hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at The Royal Oak.

---

**FESTIVE MENU**

3 COURSES £29 / 2 COURSE WEEKDAY LUNCH £23 / KIDS £15

**STARTERS**
- Pumpkin soup, bread & butter (v)
  - Crispy sage, Parmesan
- Duck liver pâté, brioche toast (gfo)
  - Roasted spiced plum chutney
- Potted Cornish smoked mackerel (gfo)
  - Horseradish, dill crème fraîche, toast, sweet pickled cucumber
- Baked goat’s cheese Waldorf salad (v, gf)
  - Pear, celery, pickled & candied walnuts

**MAINS**
- Roast ballotine of turkey, bacon, stuffing, cranberry sauce (gfo)
- Pig in blanket, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy
- Fillet of beef & wild mushrooms (gf)
  - Pearl onions, pancetta, red wine sauce, mash, roast carrots
- Herb crusted Brixham cod
  - Parsnip purée, parsnip crisps, pearl barley, chargrilled baby leeks
- Wild mushroom, winter squash, chestnut & nutmeg pasty (v)
  - Cep broth, spiced red cabbage, parsnip purée

**PUDDINGS**
- Butcombe ale Christmas pudding
- Brandy custard
- Mulled cider & apple tart (v)
  - Vanilla ice cream, caramel sauce
- Clementine & orange posset (v, gfo)
  - Spiced shortbread
- Dark chocolate & espresso brownie (v, gf)
  - Cherry sauce, hazelnut brittle, vanilla ice cream

---

**VEGAN FESTIVE MENU**

3 COURSES £29 / 2 COURSE WEEKDAY LUNCH £23

**STARTER**
- Roast beetroot, apple & candied walnut salad (ve, gf)
  - Green herb oil, soya yogurt dressing

**MAIN**
- Celeriac & mushroom wellington, squash purée, vegan jus (ve)
  - Roast carrots, new potatoes, winter greens

**PUDDING**
- Dark chocolate & peanut butter mousse (ve, gf)
  - Salted caramel sauce

---

**TAILOR YOUR CELEBRATION**

Ask us about our buffet options for your festive parties.
CHRISTMAS DAY MENU

£70 PER PERSON

ARRIVAL
Cheddar, blue cheese & thyme puff pastry straws (v)

STARTERS
Bromham beetroot tarte tatin (v)
Goat’s cheese, beetroot leaf salad, apple & walnut dressing
Chicken & smoked ham terrine (gfo)
Tarragon mayonnaise, pickled shallots, sourdough toast
Stout cured smoked salmon (gf)
Pickled cucumber, dill & mustard sauce, watercress
Cauliflower soup (v, gfo)
Onion bhaji, coriander, bread & butter

MAINS
Roast turkey breast, chestnut, pork & herb stuffing (gf)
Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce
Roast beef sirloin, Yorkshire pudding
Ox cheek nugget, roast potatoes, root vegetables, winter greens, red wine gravy, mustard horseradish sauce
Herb crusted Cornish hake
Parsnip purée, parsnip crisps, pearl barley & chargrilled baby leeks
Celeriac & mushroom wellington, squash purée, vegan jus (ve)
Roast potatoes, root vegetables, winter greens

PUDDING
Butcombe ale Christmas pudding
Thick pouring brandy cream
Coconut milk panna cotta (gf)
Pineapple, passionfruit, mango sorbet
Dark chocolate mousse cake (v, gf)
Crème fraîche, raspberries
Spiced egg nog crème brûlée (v)
Orange & clementine shortbread

TO FINISH
Tea, filter coffee, festive petit fours

VEGAN CHRISTMAS DAY MENU

£70 PER PERSON

ARRIVAL
Pecan & sage stuffed dates (ve)

STARTER
Roast beetroot & apple salad (ve)
Green herb oil, soya yogurt dressing

MAIN
Celeriac & mushroom wellington, squash purée, vegan jus (ve)
Roast potatoes, root vegetables, winter greens

PUDDING
Saffron poached pear (ve)
Blackberry sorbet

TO FINISH
Tea, filter coffee, vegan mince pies (ve)

KIDS CHRISTMAS DAY MENU

£35 PER PERSON

STARTER
Mac ‘n’ cheese nuggets, ketchup (v)

MAINS
Roast turkey, bacon, stuffing, cranberry sauce (gf)
Pig in blanket, roast potatoes, root vegetables, winter greens, turkey gravy
(Vegetarian option available on request)

PUDDING
Knickerbocker glory (v, gf)

TO FINISH
Clifton hot chocolate, marshmallows (v, gf)
Christmas festive afternoon tea includes:
- A selection of festive sliders
- Fruit scones, clotted cream and jams
- Savouries
- Chocolates & mince pies
- Pot of tea or coffee
- Add a glass of Prosecco £5.80

Available for pre-order on the following dates:
26th November, 3rd December, 10th December and 17th December

£15 PER PERSON

HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The Festive menu will be available 25th November – 5th January, excluding 25th/26th December and 1st January. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Butcombe Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.