

CHRISTMAS FAYRE



ROYALGEORGEOLDSHOTTON.CO.UK

STARTERS

Crispy Tempura Cauliflower Fritters, Curry Mayo & Coriander Cress (v)

Roasted Red Pepper & Tomato Soup, Bread & Butter (v)

Gin Cured Salmon, Roasted Beets, Radish & Lemon Creme Fraiche

Warm Homemade Black Pudding & Pork Sausage Roll – Celeriac Remoulade

MAINS

Butter Roasted Turkey Breast, Xmas Stuffing, Pigs in Blankets & Roasted Potatoes

Roast Pork Belly, Champ Mash, Homemade Black Pudding – Cider & Mustard Cream

Three Cheese & Leek Souffle, House Salad & Roasted Potatoes (v)

Grilled Sea Bass, King Prawns, Nduja & Tomato Butter, Tenderstem & New Potatoes

Vegetables, Roasted Parsnips, Sprouts & Bacon served for the Table

DESSERTS

Christmas Pudding – Brandy Sauce

Sticky Ginger Sponge – Vanilla Custard

Chocolate Orange Cheesecake – Vanilla Ice Cream

Raspberry & White Chocolate Trifle

2 COURSES £20 3 COURSES £25

FROM 27TH NOV TILL 30TH DEC
NOT AVAILABLE SUNDAYS (EXCEPT 24TH FROM 5:00-7:00)



0191 586 6500

INFO@ROYALGEORGEOLDSHOTTON.CO.UK



**CHRISTMAS
FAYRE**

Name of Booking:

Date *Time* *Number of Guests* *Deposit Paid*

NAME	STARTER	MAIN COURSE	DESSERT	ALLERGENS/DIETARY

Please note any allergens or dietary requirements next to the appropriate guest.

T&C's

*For Tables of 6 or more a £10 per person deposit is required to confirm the table.
We request tables of 6 or more to provide a pre-order 48hrs prior to your booking.*

All deposit will be redeemed from the final bill, no cash can be returned.

*24hrs notice is required for any cancellations or amendments,
unfortunately deposits will not be returned after this time.*

This menu will be available between 27th Nov - 30th Dec (not available on Sundays, except 24th from 5-7)