

CHRISTMAS PARTY NIGHTS

Come and enjoy an evening of great food and fabulous music this Christmas time. We have selected some amazing artists to give you a night to remember and finish 2020 with a much needed smile and happiness

Saturday 5th December **The Clive John Trio**

Clive John from the Award Winning Johnny Cash Roadshow treat you to a trip down memory lane featuring songs from the legendary Johnny Cash. Clive's band which are endorsed by the 'Cash Family' are regarded as the best Cah Tribute band in the world. A night not to be missed - £30 for 4 Courses

Saturday 12h December **The One & Only Adele**

Award winning Adele Tribute Artist recognised as The World's Number 1 treats you to the songs that have made Adele one of the most loved UK singers of all Time. Katie Markham from The Award Winning Show, 'The Adele Songbook' will keep you entertained all evening and Katie will also perform some songs from different legendary Ladies from Past and Present - £30 for 4 Courses

Friday 18th December **An Irish Christmas**

Liam and Chris o Leary treating to you
Magical Irish music at its Best - £27.50 for 4 courses

Saturday 19th December **A Tribute to Rod Stewart**

Stan performs his amazing show featuring all of Rods Greatest Hits. His Voice his looks are Unbelievable He has met and performed with Rod himself and remains a good friend of the family
£27.50 for 4 Courses

MUSIC NIGHTS

FOOD SERVICE WILL BE FROM 6PM - 6.45PM
WITH MUSIC STARTING FROM 8.00PM
(this is due to Covid 19 10pm Restrictions)

ALL CHRISTMAS PARTY NIGHTS ARE EITHER £27.50 OR £30.00 PER PERSON FOR 4 COURSES OF FABULOUS FAYRE FROM OUR CHRISTMAS FAYRE MENU OVERLEAF AND THESE INCREDIBLE SHOWS

NEW YEARS EVE EXTRAVAGANZA

Celebrate this New Year's Eve with a Fabulous 3 Course Meal, A Glass of Fizz and Amazing Music from

The Fabulous Lipinski Brothers

There will be limited numbers available due to social distancing measures to ensure your safety but it will be a fabulous night to bring some joy and happiness to the end of a difficult year and hope for a wonderful 2021

New Year's Eve Menu

Roasted Parsnip, Apple and Cheddar Soup
Croutons and served with Bread and Butter

Chicken Liver and Brandy Pate
Red Onion Marmalade and Toasted Baguette

Prawn, Lobster and Salmon Cocktail
Marie Rose Sauce with Mixed Leaves

Sautéed Stilton Mushroom
Toasted Focaccia, Creamy Stilton Sauce, Mixed Leaves
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Roast Sirloin of Herefordshire Beef
Yorkshire Pudding, Roast Potatoes, Homemade Gravy

Roast Loin of Woodland Pork
Crackling, Stuffing, Goose Fat Roast Potatoes, Apple Sauce and Homemade Gravy

Roast Leg of Welsh Hill Lamb
Goose Fat Roast Potatoes Mint Sauce and Gravy

Salmon Encroute
Tarragon Hollandaise with Roasted New Potatoes

Parsnip, Camembert and Mushroom Strudel
Served with a Sherry, Mushroom and Onion Cream
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Christmas Pudding
Brandy Snap and Brandy Cream

Fresh Fruit Salad
Tuile Basket and Vanilla Ice Cream

Coffee and Praline Cream Roulade
With Coffee and Praline Ice Cream

Chocolate Profiteroles
With Chantilly Cream

A Selection of Ice Cream
Vanilla, Honeycomb and Salted Caramel

NEW YEARS EVE CELEBRATION
£40 per person

£10 per person non-refundable deposit
required at time of booking, balance and
Pre-order by 15th December

Christmas & New Year at The Royal Oak



**WE INVITE YOU TO
EAT - DRINK &
BE MERRY
HAPPY CHRISTMAS**

OPENING HOURS **MONDAY & TUESDAY CLOSED**

WEDNESDAY- SATURDAY
12PM - 3PM & 6PM - 10PM

SUNDAY
12PM - 6PM

FOOD SERVICE

WEDNESDAY - SATURDAY
12PM - 2PM & 6PM - 8.30PM

SUNDAY
12PM - 5PM

**All times are subject to change
depending on Covid Legislation**

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Christmas Fayre

1st December - 24th December

Roasted Parsnip, Apple and Cheddar Soup

Rich and Creamy, topped with Croutons

Chicken Liver and Madeira Parfait

Festive Chutney and Toasted Sour Dough

King Scallops & King Prawns

Bacon, Black Pudding, Sweet Chill Cream

Free Range Duck Breast

Bacon, Spring Onion, Plum and Ginger Compote

Lamb Fillet Medallions

Bacon and Spring Onion with a Red Berry Reduction

Seafood Gratin Thermidor

King Scallop, King Prawn, Crab and Cod in a White Wine, Garlic and Mustard Cream, Gruyere, Parmesan Crust

Sauteed Garlic Mushrooms

Filo Basket filled with Creamy Garlic Mushrooms

Mediterranean Vegetable Risotto

Topped with Parmesan

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Roast Breast of Free Range Turkey

*Goose Fat Roast Potatoes, Stuffing
Pigs in Blankets, Bread Sauce and Gravy*

Roast Loin of Woodland Pork

*Goose Fat Roast Potatoes, Pigs in Blankets Stuffing
with Gravy and Apple Sauce*

Roast Sirloin of Beef

*Goose Fat Roast Potatoes, Pigs in Blankets, Stuffing,
Yorkshire Pudding and Gravy*

Braised Local Lambshank

*Braised in Rosemary, Red Wine, Minted Mash Potato
with a Cranberry and Port Jus*

Free Range Breast of Chicken

*Wrapped in Smoked Bacon, filled with a Mushroom Stuffing
with a Port and Stilton Cream*

Sea Bass Fillet

In a King Prawn, Tarragon, White Wine Garlic Cream

Cod Fillet

*Topped with Homemade Ratatouille and
Gratinated Cheddar on Creamy Mash with a Provençale Sauce*

Goats Cheese Potato and Red Onion Tart

*Over Braised Red Cabbage and Spiced Apple with Roasted
Tomato, Courgette and Basil Sauce*

Mushroom, Spinach and Camembert Wellington

With a Rich Sherry, Mushroom and Onion Cream Sauce

Christmas Desserts

Traditional Christmas Pudding

Brandy Snaps with a Brandy Cream

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Vanilla Bean Crème Brulee

With Tuille Biscuits

Salted Caramel Pannacotta

With Winter Berry Compote

Chocolate Delice

*Three Layers of Chocolate indulgence with Kirsch infused
Cherries and Chantilly Cream*

Festive Fruit Salad

Tuille Basket and Ice Cream

A Selection of Cheese and Biscuits

Biscuits, Celery, Apple and Grapes

A Selection of chefs Ice Creams

Vanilla, Honeycomb, Salted Caramel and Chocolate

To Finish

Coffee, Chocolates & Mince Pies

Christmas Fayre

2 Courses and Coffee @ £19.95

3 Courses and Coffee @ £24.95

Christmas Party Nights

3 Courses and Coffee @ either

£27.50 or £30 per person

Prices are shown per show overleaf on Christmas
Party Night Section

Christmas Day

Adults £70 per person

Children 11-15 £35.00

10 and under £17.50 (or Priced on Order)

TERMS AND CONDITIONS

£10 per person non-refundable deposit required
at time of booking, Preorders essential.

Christmas Day and NYE balance
and Preorders by 15th December

Christmas Day

25th December

On Arrival

A Glass of Sparkling Wine or Bucks Fizz

Roasted Parsnip, Apple and Cheddar Soup

Rich and Creamy, topped with Croutons

Chicken Liver and Madeira Parfait

Festive Chutney and toasted Sour Dough

King Scallops and Monk Fish Tails

Bacon, Black Pudding with a Dijon Cream

Free Duck Breast

*Bacon and Spring Onion Salad, Mixed Leaves
and a Plum and Ginger Compote*

Seafood Gratin Thermidor

*King Scallop, King Prawn, Crab and Cod in a White
Wine, Garlic and Mustard Cream, Gruyere, Parmesan Crust*

Venison Medallions

Bacon and Black Pudding with a Blueberry Dressing

Blue Cheese and Grape Pannacotta

Poached Pear and a Fig Compote

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Roast Breast Free Range Turkey

*Goose Fat Roast Potatoes Sage and Onion Stuffing,
Pigs in Blankets, Bread Sauce and Gravy*

Pork Fillet Medallions

Dauphinois Potatoes Mushroom Onion Cream

Beef Fillet

*Topped with Stilton Field Mushroom, Dauphinoise
Potatoes and a Mushroom, Shallot and Madeira Jus*

Rack of Welsh Hill Lamb

*Roasted in a Rosemary, Garlic and Parsley Crust
Dauphinoise Potatoes, Rich Cranberry and Port Jus*

Sea Bass Fillet

Dauphinoise, Prawn, Tarragon, Wine and Garlic Cream

Lemon Sole and King Prawns

*On Dauphinoise Potatoes with a Light
Sun Dried Tomato and Pesto Cream*

Goats Cheese Potato and Red Onion Tart

*Over Braised Red Cabbage and Spiced Apple with
Roasted Tomato, Courgette and Basil Sauce*

Camembert Mushroom and Spinach Strudel

Sherry mushroom and Onion Cream