

CHRISTMAS PARTY NIGHTS

Saturday 1st December
TBC

Friday 7th December

Tribute to Legends Elvis and Neil Diamond

Award Winning International Artist gives you a Tribute to Neil Diamond and Elvis Presley One of the UK's Leading Elvis Tribute and the best Neil Diamond Tribute in Europe

Saturday 8th December
TBC

Thursday 13th December

The Fabulous Lipinski Brothers Band

The Lipinski Brothers are a fabulous band that plays covers from the Swinging 60's to the Naughty 90's and Beyond.

Friday 14th December

The Legendary Paul Da Vinci

The Original voice of "Sugar Baby Love" that sold over 8 million records. Paul's voice is legendary amongst his peers. Other Great songs Tight Fit "Lion Sleeps Tonight" "Your Baby Aint Your Baby Anymore"

Paul has sung with Legends such as Lionel Ritchie Tom Jones, David Essex, Elton John and many more

Saturday 15th December

An Evening with

The Legendary Paul Salvage

Paul winner of TV's "Stars in their Eyes," who can also sing in over 40 celebrity voices and has razor sharp wit and is an amazing impressionist will keep you partying all night followed by a Christmas disco

Friday 21st December

A Tribute to the Legendary Rod Stewart

Stan Terry performs all of Rods Greatest hits An unbelievable tribute and uncanny resemblance

Saturday 22nd December

A Tribute to Franki Valli

Peter Sarsfield winner of Stars in Their Eyes 2015. Peter also performs hits from the 50's including Frank Sinatra, Nat King Cole and Dean Martin

A Traditional Country Inn set in beautiful rolling countryside where we cordially invite you to drink, dine and relax in our warm, friendly and cosy environment. Exposed wooden beams, log fires and candlelit tables are just a small part of what's waiting inside to welcome you.

Our Chefs at The Royal Oak work passionately preparing and creating fabulous homemade dishes to tantalise your taste buds.

All our food is prepared fresh onsite and cooked to order to maximise freshness and optimise taste.

We take care and pride in sourcing the best local ingredients Herefordshire has to offer.

We also cater for all dietary requirements so please ask for further information.

At Christmas Time we prepare carefully selected produce from local farms and suppliers to create mouth-watering festive dishes for your delight and our meals are then served in beautifully decorated surroundings with warm, friendly service.

New Years Eve Celebrations **31st December**

Come and join us for a night to remember.

An Amazing Festive 3 Course Meal, Sparkling Wine to Toast in the New Year and Live Music from

£25 per person

New Years Eve

Terms and Conditions

Bookings and Pre-orders are Essential
A non refundable deposit of £10 per person must accompany your original booking to guarantee your table. All Balances and Pre-orders must be finalised by the 15th December

Christmas Day Bookings **Terms & Conditions:**

Bookings and Preorders are assential
A non refundable deposit of £10 per person must accompany your original booking to guarantee your table.

All Balances must be paid and all Pre-orders must be finalised by 15th December

Christmas Day Menu

25th December



Christmas Day Opening Hours

Food Service Times

12.00 - 4.00 pm

Bar Opening Hours

12.00 - 6.30 pm

**Royal Oak
Ross Road
Much Marcle**

**HR8 2ND
01531 660300**

**Adults £60 per person
Children £30 per Child
Very Young Children
(Priced on Order)**



Royal Oak Christmas Day Menu

Come and Join in This Years Festivities !!



On Arrival

A Glass of Sparkling Wine or Bucks Fizz

Christmas Starters

Honeyed Parsnip and Carrot Soup

Rich and Creamy, topped with Croutons

Chicken Liver and Madeira Parfait

Festive Chutney and toasted Baguette

King Scallops and King Prawns

French Filo filled with Ewes Cheese, Grated Sweet Vegetables and finished with a Mango, Pineapple and Coriander Salsa

Madgetts 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 Poached in a White Wine, Garlic and Mustard Cream topped with a Gruyere, Parmesan and Herb Crust

Venison Medallions

Bacon and Black Pudding with a Blueberry Dressing

Goats Cheese Mille Feuille

Baked Apple and Pear, Spicy Tomato Chutney

Blue Cheese and Grape Pannacotta

Poached Pear and a Bacon and Onion Jam

Christmas Main Dishes

Roast Breast Free Range Turkey

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

Pork Fillet Medallions

Boulangier Potatoes, Sherry, Mushroom Onion Cream

Fillet of Welsh Black Beef

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

Free Range Breast of Chicken

Wrapped in Bacon, Filled with Black pudding, Sage and Mushroom Mousse on Boulangere Potatoes with a Port and Stilton Cream

Sea Bass Fillet

Dauphinoise Potatoes with a Prawn, Tarragon, White 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

Christmas Desserts

Traditional Christmas Pudding

Brandy Snap Basket with a Brandy Cream

Sticky Toffee Pudding

Butterscotch Sauce and Clotted Cream

Baileys Crème Brulee

With Chocolate Chip Cookie

Chocolate Brownie

Chantilly Cream and a Raspberry Coulis

Caramel Pannacotta

With Salted Caramel Ice Cream

Chocolate and Cherry Cream Roulade

Chocolate Sponge filled with Cherries and Liqueur and Chantilly Cream Topped with Chocolate

Festive Fruit Salad

Brandy Snap Basket and Vanilla Ice Cream

A Selection of Cheese and Biscuits

Biscuits, Celery, Apple and Grapes

A Selection of chefs Ice Creams

Strawberry, Vanilla and Chocolate Ice Cream Served in a Brandy Snap Basket

To Finish

Coffee Mince Pies and Chocolates