



Festive Feast

3 COURSES 36.00 2 COURSES 28.00

FOR PARTIES OF 10 OR MORE WE ASK THAT YOU CHOOSE STRICTLY 4 CHOICES PER COURSE FOR YOUR GUESTS TO CHOOSE FROM INCLUDING VEGETARIAN OR VEGAN OPTION (NO EXCEPTIONS)
WE WILL REQUIRE A PRE ORDER NO LATER THAN 2 WEEKS BEFORE YOUR PARTY DATE. WE RECOMMEND TO PRE ORDER ANY WINE OR BUBBLES IF REQUIRED

£5 PP DEPOSIT IS NON-REFUNDABLE / NON TRANSFERRABLE AND REQUIRED TO CONFIRM ALL BOOKINGS

01455 290 263 / INFO@ROYALARMS.CO.UK

LUNCH TUESDAY - SATURDAY 12:00 - 14:30 EVENING DINNER MONDAY - SATURDAY 18:00 - 20:30PM

STARTING MONDAY 2ND DECEMBER / TO BRING ANY CELEBRATION CAKES WE CHARGE £45

OUR PRIVATE DINING SUITE CHARGES - LIBRARY UP TO 12 GUESTS £50 / THE SNUG UP TO 20 GUESTS £99 /

HAYLOFT SUITE UP TO 36 GUESTS £150 / FOR OUR LARGER SUITES PLEASE GET IN TOUCH FOR DETAILS

THE ROYAL ARMS RESERVES THE RIGHT TO CHANGE MENUS DUE TO ANY UNFORSCENE CIRCUMSTANCES

Starters

SOUP OF THE DAY(v)
BREAD AND BUTTER **SB**

CHICKEN AND APRICOT TERRINE(MGF)
SPICED CHUTNEY AND TOAST

ROASTED SHALLOT AND GOAT CHEESE TARTLET(v)
CARAMELISED ONION RELISH

DUCK LIVER PARFAIT(MGF)
SOUR CHERRY COMPOTE AND TOASTED CIABATTA

GORGANZOLA, PEAR AND BEETROOT SALAD(v)
POACHED PEAR, CHICORY AND ORANGE

KING PRAWN COCKTAIL
BLOODY MARY SAUCE AND RYE BREAD(MGF) **SB**

Mains

CLASSIC ROAST TURKEY(MGF) **SB**
CREAMED BRUSSELS AND GRAVY

MAPLE & CINNAMON GLAZED PORKBELLY(GF)

SAGE & MUSTARD MASH, WINTER GREENS AND JUS

SLOW BRASIED BEEF(MGF) **SB**
DAUPHINOISE POTATO, TENDERSTEM BROCCOLI AND CARROT PUREE

GRILLED SEABASS FILLETS(GF)
CRUSHED POTATO, GREEN BEANS AND LEMON BUTTER SAUCE

CAJUN SWEET POTATO ROULADE(v) **SB**
SAUTEED BRUSSELS AND ONION GRAVY

CHICKEN AND LEEK PIE
CREAMED POTATO AND PEA PUREE

CLASSIC FISH & CHIPS
TARTARE SAUCE

ROYAL ARMS BEEF BURGER(MGF)
BEEF PATTY, TOPPED WITH BACON, CHEESE AND CHILI JAM

Sides

HONEY AND MUSTARD CHIPOLATAS 4.00

THYME ROASTED POTATOES 4.00

WINTER GREENS TOSSED IN BUTTER 4.00

CREAMED BRUSSELS WITH BACON AND NUTMEG 4.00

CHUNKY CHIPS 4.00

BEER BATTERED ONION RINGS 4.00

SOME FOODS MAY CONTAIN NUTS

(VE) VEGAN (GF) GLUTEN FREE
(MGF) CAN BE MADE GLUTEN FREE
(V) VEGETARIAN (MV) CAN BE MADE VEGETARIAN
SB SNOW BALL CHOICES

Desserts

TRADITIONAL CHRISTMAS PUDDING(VE) **SB**
WITH BRANDY SAUCE AND CRANBERRY PUREE

CLASSIC SHERRY TRIFLE(v)
TOPPED WITH SPICED FRUIT COMPOTE

CHOCOLATE AND HAZELNUT MOUSSE(v)
WITH CHOCOLATE SOIL

LEMON CURD GATEAU
WITH WHIPPED CREAM AND LEMON SORBET

WHITE CHOCOLATE & RASPBERRY CHEESECAKE **SB**
SERVED WITH VANILLA ICE CREAM

SELECTION OF LOCAL CHEESE AND CRACKERS(v)



Appetisers

SELECTION OF CANAPES ON ARRIVAL

Starters

CREAM OF CELERIAC SOUP (v)
WELSH RAREBIT ON TOAST

CHICKEN LIVER PARFAIT (MGF)
TOASTED BRIOCHE & CARAMELISED ONION
RELISH

**ROASTED SHALLOT & HAZLENUT
TARTE TATIN (v)**
PICKLED SHALLOT & BALSAMIC REDUCTION

SMOKED SALMON TARTARE (MGF)
CROSTINI AND CAVIAR

ADULTS £149 CHILDREN UP TO 12 £75

£20PP DEPOSIT IS NON-REFUNDABLE AND
NON-TRANSFERABLE.

DEPOSIT TO BE PAID BY 1ST SEPTEMBER,
FINAL BALANCE DUE 1ST DECEMBER.

WE WILL REQUIRE A PRE-ORDER FOR ALL
TABLES. PAYMENT IS NON REFUNDABLE
CONTACT US:

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CHANGE MENUS DUE TO ANY UNFORSCENE
CIRCUMSTANCES

Mains

TRADITIONAL ROAST TURKEY (MGF)
WITH ALL THE TRIMMINGS

PAN SEARED VENISON CANON (MGF)
POTATO GRATIN, SWEET POTATO PUREE &
BLACKBERRY JUS

GRILLED SEABASS
HASSELBACK POTATOES, KING PRAWN BISQUE &
KALE

ROASTED VEGETABLE WELLINGTON (v)
CREAMY MASH & ONION GRAVY

Desserts

CHRISTMAS PUDDING (VE)
BRANDY SAUCE & CRANBERRY GEL

STRAWBERRY & WHITE CHOCOLATE (v)
CHEESECAKE

SALTED CARAMEL PANNACOTTA

CHOCOLATE & ORANGE BROWNIE (v)

SOME FOODS MAY CONTAIN NUTS

(VE) VEGAN (GF) GLUTEN FREE
(MGF) CAN BE MADE GLUTEN FREE
(V) VEGETARIAN (MV) CAN BE MADE
VEGETARIAN

