



Royal Standard

24 Fore Hill, Ely, CB7 4AF

Christmas Party Menu 2025

Booking and Pre Order Required

Lunch 2 Course £29.95 **3 Course** £34.95 / **Dinner 2 Course** £33.95 **3 Course** £38.95

Monday November 24th to Wednesday December 24th

Starters

Smoked Mackrell, white balsamic roasted fig, green peppercorn mascarpone on a tea infused malt loaf slice

Chicken liver pate with caramelised onion chutney and sourdough crostini

Box baked camembert with bread, chutney, mulled wine reduction and mixed nuts

Slow roasted pork belly with apple and black pudding puree, pickled apple, crispy leek and cider jus

Miso, broccoli and spring onion croquette with fermented chilli mooli slaw and an Asian cucumber salad

Mains

8oz Sirloin steak with a champ mash potato cake, wilted greens, roasted carrot and bourguignon sauce (£8 supplement)

Roast turkey, pork and apricot stuffing, pig in blanket, roast potatoes, cranberry sauce, agave roast parsnips, shredded sprouts, roasted chantenay carrots and pan gravy

Sweet potato, apple and sage nut roast with roast potatoes, cranberry sauce, agave roast parsnips, shredded sprouts, roasted chantenay carrots and pan gravy

Chicken supreme with a potato rosti, wilted greens, roasted carrot, cranberry compote and a red wine jus

Caramelised butternut squash and red lentil cottage pie with roasted chantenay carrots, wilted greens and crispy leek

Poached smoked haddock supreme with potato rosti, charred braised leek, crispy leek and a mustard creamed leek sauce

Desserts

Christmas pudding with mulled marmalade, brandy snap and custard

Vannilla panna cotta with black cherry compote and a lavender shortbread

Christmas spiced sticky toffee pudding with butterscotch sauce and vanilla ice cream

Plum truffle and brie tarte tatin with honey and mascarpone ice cream

Chocolate orange brownie with cranberry compote and marmalade ice cream

Ripe stilton with biscuits, celery and chutney



Christmas Party Booking Form 2025

Booking Terms and Conditions

- We can only confirm your booking with a £10 per head deposit, which must be paid within 2 weeks of placing your booking. Deposits are non-refundable and non-transferable in any circumstance
- Pre-orders are required a minimum of one week before your party date
- A discretionary service charge of 10% will be added to tables of 6 or more
- Please inform us of any specific dietary requirements
- If you can, please arrange for one payment per table. This would be much appreciated

Name of Organiser:

Date and Time of Party:

Number of Guests:

Deposit Paid: £

Date Deposit Paid:

Company Name:

email:

Mobile:

Telephone:

Starters

Numbers

Smoked mackerel	
Chicken liver pâté	
Camembert	
Pork belly	
Broccoli croquettes	

Mains

Numbers

8oz Sirloin steak	
Roast turkey	
Sweet potato and apple nut roast	
Chicken supreme	
Butternut squash cottage pie	
Haddock	

Desserts

Numbers

Christmas pudding	
Panna cotta	
Sticky toffee pudding	
Plum truffle and brie tarte tatin	
Chocolate orange brownie	
Stilton and biscuits	

Special Dietary Requirements/Steak Temperatures:

Steaks

Well done X

Med-well X

Medium X

Med-rare X

Rare X