



Royal Standard

Christmas Party Menu

Monday November 23rd
to Thursday December 24th

Pre Order Only

www.theroyalstandardely.com

Christmas Party Menu

LUNCH

2 COURSE £31.95 **3 COURSE** £36.95

DINNER

2 COURSE £35.95 **3 COURSE** £39.95

Available Monday November 23rd to Thursday December 24th
(Pre Order Only)

Starters

Chicken liver pâté

caramelised onion marmalade, port reduction, toasted ciabatta

Box baked camembert

with bread, chutney, mulled wine reduction and mixed nuts

Apple cider black pudding

with maple roasted pear, onion marmalade, pickled quail egg and butter
bean purée

Smoked trout and prawn scotch egg

lemon balm pâte de fruit, caper popcorn, pickled cucumber, bisque purée
and dill oil

Vegan feta

pomegranate, roast butternut squash, sage and harissa hummus bruschetta

Mains

Roast turkey, pork and apricot stuffing

pig in blanket, roast potatoes, cranberry sauce, agave roast parsnips, shredded sprouts, roasted chantenay carrots, pan gravy

8oz sirloin steak

champ duchess potato, wilted greens, roasted carrot and bourguignon sauce (£8 supplement)

Slow roast pork belly

with Toulouse sausage, fennel, garlic and spinach butter bean cassoulet and sage oil

Sweet potato, apple and sage nut roast

roast potatoes, cranberry sauce, agave roast parsnips, shredded sprouts, roasted chantenay carrots, pan gravy

Harissa, caramelised onion and apricot polenta cake

roasted pepper and aubergine tagine, preserved lemon yoghurt, house pickles

Roast smoked haddock

sweetcorn and clam chowder, samphire and sweetcorn fritter

Desserts

Christmas pudding

with mulled marmalade, brandy snap and custard

Christmas spiced sticky toffee pudding tiramisu

Spiced rum chocolate delicé

black cherry compote, vanilla mascarpone, amaretto crumb

Salted caramel Banoffee choux bun

with caramelised banana purée and chocolate fudge sauce

Plum, truffle and brie tarte tatin

honey and mascarpone ice cream

Ripe stilton with biscuits, celery and chutney

Christmas Party Booking form

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

Your Details

Name of Organiser:

Date and Time of Party:

Number of Guests:

Deposit Paid: £

Date Deposit Paid:

Company Name:

email:

Mobile:

Telephone:

Special Dietary Requirements/Steak Temperatures:

Steaks

Well done X

Med-well X

Medium X

Med-rare X

Rare X

Orders

Starters	Numbers
Chicken liver pâté	
Camembert	
Smoked trout and prawn scotch egg	
Apple cider black pudding	
Vegan bruschetta	

Mains	Numbers
Roast Turkey	
8oz sirloin steak	
Pork belly	
Nut Roast	
Polenta cake	
Haddock	

Desserts	Numbers
Christmas pudding	
Sticky toffee tiramisu	
Chocolate delice	
Banoffee choux bun	
Plum truffle and brie tarte tatin	
Stilton and biscuits	