

# Christmas Day

TUESDAY 25th DECEMBER 12-3pm

*Glass of Prosecco on arrival*

Smoked salmon blinis

• Winter root vegetable soup with parsnip crisps

• Traditional roast Warwickshire turkey, honey roast ham, pigs in blankets & bread sauce

• Traditional english roast beef wellington with horseradish sauce

• or  
Roast butternut squash, Stilton and mushroom pie (V)

*All main courses are served with roast potatoes, roasted root vegetables & buttered sprouts*

• Christmas pudding with brandy creme anglaise & cinnamon ice cream

• or  
House made yule tide log with white chocolate ice cream

• Clementine possets with cranberry compote & gingerbread man

• Coffee & mince pies

**Adults £70**

**Children £35** (12 years and under)

# New Year's Eve Party

With Music & Dancing

MONDAY 31st DECEMBER 7pm - 1am

Served in our restaurant and function room

• Hot mulled wine on arrival

• Hot and cold canapés served through the night

• Followed by desserts and local cheese

*Glass of fizz to see in the New Year*

**Adults £25**

**Children £12.50**

**Families welcome**

## Food & drink allergens & intolerances

Before you order your food & drinks please speak to a member of our team you have a food allergen or food intolerance

(V) Vegan

(VG) Vegetarian

THE

**ROYAL OAK**

*at Stibby Millale*

FINE FOOD AND CASK ALES

Main Street • Kirby Muxloe

Leicester

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# Festive Fayre 2018

THE

**ROYAL OAK**

*at Stibby Millale*

FINE FOOD AND CASK ALES

# Booking Form

Thank you for choosing to celebrate the festivities with us, please follow these easy steps to book

1. Please contact us to provisionally book your table
2. Complete the details below
3. Return the completed form and your deposit to us

Please note: Bookings remain provisional until a deposit is received, tables will be re-let after 10 days if deposit is not received. menu prices are per head and all deposits are non refundable

Party name.....

Date of booking.....

Time of booking.....

Number in party.....

Address:.....

Post code.....

Phone number.....

Email address:.....

Our chosen menu is (please tick box as appropriate)

**Two course Christmas Fayre menu**

**Three course Christmas Fayre menu**

£5 deposit per head required

**Acorn Suite menu - Opt 1 @ £18.95pp**

**Acorn Suite menu - Opt 2 @ £18.95pp**

**Acorn Suite menu - Opt 3 @ £27.95pp**

**Christmas Day menu @ £70pp**

**New Year's Eve Party @ £25pp**

£10 deposit per head required

A pre order is required for a minimum of 7 days prior to your booking date

Total amount enclosed.....

Signed.....

# Christmas Fayre

AVAILABLE FROM SATURDAY 1st DECEMBER

French onion soup with Cheddar toast

Chicken liver pâté with house made piccalilli

Classic prawn cocktail with brown bread and butter

House made gravlax with celeriac remoulard

& rye cracker

Grilled goats cheese bruschetta with

red onion marmalade

Garlic mushrooms on toast with soft poached egg

Traditional roast turkey with all the trimmings

Beer battered fish & triple cooked chips with garden

pea puree & tartare sauce

10oz extra mature rump steak with triple cooked chips,

teak garnish & peppercorn sauce

Butternut squash, Stilton & mushroom wellington (VG)

Slow cooked lamb shoulder with dauphinois &

braised red cabbage

Parsnip gnocchi with crunchy walnut & sage crumb (V)

Roast fillet of salmon with bubble and squeak,

prawns, white wine and cream

Christmas pudding with brandy creme anglaise &

cinnamon ice cream

Clementine possets with cranberry compote

& gingerbread men

Selection of local cheese with house made piccalilli

House made yule tide log with white

chocolate ice cream

Sticky toffee pudding with toffee sauce and

vanilla ice cream

Baked mince pie american cheese cake

# Acorn Suite Party

AVAILABLE THROUGHOUT DECEMBER

Our function suite has its own private bar, licensed until midnight and is the ideal location for your works party.

Available for private hire for a minimum of 30 guests  
Account bar available with prior arrangement

## Option 1

**Christmas Buffet from £18.95pp**

Enjoy a selection of christmas inspired finger food prepared by hand from our chefs.

## Option 2

**Hot Folk Buffet £18.95pp**

Slow cooked beef chilli

House made pie of your choice

House made curry of your choice

Slow cooked beef stew & dumplings

Traditional spanish paella

## Option 3

**Christmas Carvery £27.95pp**

Roast rib of beef

Roast Warwickshire turkey

Honey roast ham

Butternut squash, Stilton & mushroom wellington (V)

*All served with roast potatoes, carrots, cauliflower cheese & buttered sprouts*

**Followed by house made desserts of**

Strawberry pavlova

White chocolate and raspberry pannocotta

Cheese and biscuits

Sticky toffee pudding

All of the above comes with a disco and late license until midnight

Don't forget to book you taxi as you must vacate by 12:30am