ORDER FORM

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

Guest Name: ..... Tel: .....

Date of Booking: ..... Time: .....

Email: ..... No of Guests: .....

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 7 working days before your booking:

	Prawn Cocktail	Ham & Melon	Soup	Terrine	Mushrooms	Turkey	Salmon	Beef	Risotto	Steak	Xmas Pudding	Pear	Cheesecake	Panna Cotta	Cheese & Biscs

Deposit paid:..... Date:.....

PAYMENTS & DEPOSITS

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £10 deposit per person is required..

We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

CHANGES & CANCELLATIONS

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

BOOKING FORM

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare.

We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

THE

ROYAL OAK

KIRBY MUXLOE

CHRISTMAS FAYRE

MENU

2026

THE
ROYAL OAK
KIRBY MUXLOE

CHRISTMAS FAYRE MENU 2026

2-Courses £29.95

3-Courses £36.95

Available 27th November – 1st January – excludes Christmas Day
(separate menu available)

STARTERS

Enjoy a classic **prawn cocktail** served with bread and butter

Savour **parma ham paired with melon**, Wensleydale cheese, finished with balsamic glaze.

Warm up with **spiced butternut squash** soup, accompanied by crunchy croutons.

Indulge in **beetroot and goats cheese terrine** on sourdough toast, topped with pickled shallot salsa

Delicious **garlic mushrooms** served over toasted sourdough and finished off with rocket and balsamic

MAINS

Traditional **roast turkey** complemented by roast potatoes, honey roasted carrots and parsnips, pigs in blankets, stuffing, turkey gravy and authentic Yorkshire pudding.

Honey glazed baked salmon served with roasted butternut squash, beetroot, mushrooms, green beans and dill butter.

Braised and rolled brisket of beef presented with colcannon mash, roast carrot and rich beer gravy.

A vegetarian option of **chestnut mushroom and kale risotto**, finished with chive emulsion.

8oz rump steak, served with chunky chips, roast tomato and mushroom, rocket parmesan salad

SWEETS

Classic **Christmas pudding** drizzled with brandy sauce.

Red wine **poached pear** served with crème fraiche.

Hazelnut chocolate cheesecake

Vanilla panna cotta, winterberry compote.

Selection of **cheese and biscuits**, crackers, grapes, chutney and celery.