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Christmas Party Menu 2018

Lunch 2 Course 18.95 - 3 Course 21.95 / Dinner 2 Course 22.95 - 3 Course 27.95

STARTERS

Pumpkin and cumin soup, pumpkin seed pesto and croutons
Pressed ham hock and ale terrine, red cabbage purée, beer stock jelly and crostini
Box baked camembert with bread, chutney, mulled wine reduction and mixed nuts
Smoked salmon and horseradish mousse, beetroot carpaccio, capers, brown shrimp and endive
Smoked duck breast with a black sesame, chilli, spring onion and soya noodle salad
Ginger spiced pea and sweet potato cakes with avocado and lime salsa and coconut and lime sauce

MAINS

Roast Norfolk turkey, pork and apricot stuffing, pigs in blankets, roast potatoes, cranberry sauce, seasonal vegetables and pan gravy
Pan fried stone bass with a cannellini, crayfish, fennel and lemon cassoulet and crispy leeks
10oz Flat iron steak with pancetta and spring onion mash, wilted spinach, crispy pancetta and a Bourguignon sauce
(£5 Supplement) – please confirm cooking temperature for steak orders on booking form
Chicken supreme, creamed caraway cabbage, honey roast carrots and shallots, red wine braised potatoes and jus
Confit duck leg, oyster and chestnut mushroom stew, thyme and truffle dumplings and caramelised parsnip purée
Butternut squash and sage arancini steak, butternut squash purée, sautéed sprouts, carrots and hazelnuts, goat's cheese and mulled wine syrup
Nut roast with roast potatoes, cranberry sauce, stuffing, seasonal vegetables and pan gravy

DESSERTS

Christmas pudding with Satsuma jam and brandy cream
Sticky toffee, maple and pecan arctic roll with pecan brittle, butterscotch sauce and salted maple popcorn
Mint, chocolate and coconut tart with pretzel shard and coconut sorbet
Banana waffle with poached pear, cashew cream and maple syrup
Bilberry and rose cheesecake served with bilberry purée and rose Turkish delight
Ripe stilton with celery, chutney, quince jelly and bread