



THE ROYAL OAK

Welcome back!

Do keep in touch, follow us on Instagram (@royaloakramsden) and sign up to our newsletter for re-opening news via royaloakramsden.com.

Welcome to a very special
Supper club

Christmas Eve

Friday 24th December

Food course £55

Drinks Course £49

Welcome

“Feast of the seven fishes is a tradition still closely observed in most of Western and Central Europe. Abstaining from eating meat before a feast day trails back to the Roman Catholics and tonight we honour it once more.”

My wife and her family follow this tradition religiously, and it has become part of my job to prepare a meal for her every year before Christmas that stays true to her upbringing. This year, Chef Toby has got in on the act and presents us with tonight’s meal.

But more than food, it is people that make tonight special. Those around you, serving you seated with you, they make Christmas. The smiles, shared jokes, the shrugging off of the worlds weight for just a short time. Enjoying each others company, above everything, that is what this evening means for me.

Welcome, relax, and Merry Christmas

Through to midnight mass

Arrival drink of a mulled wine

Lobster & crab bisque, Pedro Ximenez cream
125ml Non-vintage Brut 12

Octopus carpaccio, compressed watermelon,
smoked squid ink aioli
125ml Royale Non-vintage Brut Nature 18

Scorched Turbot, cuttlefish daube, sea purslane,
dried fennel, celeriac fondant
125ml Blanc de Blancs 16

Crème brulee, sable Breton cookie
125ml Non-vintage demi-sec 14

Petit fours

Drinks course £49