



DECEMBER SET MENU 2026

£35 for 2 courses

£43 for 3 courses

*pre-orders required 1 week before
please email info@royaloakyattendon.com to make a booking
available December 1st-23rd and 28th-30th*

White onion & confit garlic soup, gruyère croustade

Duck rillettes with star anise & juniper, pickled heritage beets, crisp rye

Devilled woodland mushrooms on toasted sourdough,
brandy & mustard cream, chive oil

Smoked loch Duart salmon, pickled fennel & shallot salad, crispy capers

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Roast British turkey breast, chipolatas, cranberry & chestnut stuffing, roast potatoes,
seasonal vegetables, bread sauce & turkey gravy

Braised featherblade of beef, truffled celeriac mash,
grilled king oyster mushroom, redcurrant jus

Roast cod fillet, white bean, tarragon & purple carrot cassoulet,
toasted almonds, buttered kale

Roast pumpkin, chili & pinenut gnocchi, pecorino & lemon oil

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Cinnamon spiced apple & pecan crumble, vanilla ice cream

Traditional Christmas pudding, brandy custard

Steamed orange & Grand Marnier pudding, bitter chocolate ice cream,
candied clementines

British cheese board, Thomas fudge crackers, fig chutney