



Christmas

DAY AT THE ROYAL

£82.95

£52.95 UNDER 12s

Under 3s in highchairs dine free when sharing with an adult

£52.95 NON-REFUNDABLE DEPOSIT PER PERSON

1ST NOVEMBER FINAL PAYMENT & PRE-ORDER DEADLINE

1 HOUR 45 MINUTES AT THE TABLE

THE ROYAL | BOLTON-LE SANDS | LA5 8DQ | 01524 572326

INFO@ROYALHOTELBOLTONLESANDS.CO.UK

Arrival

OPTIONAL FESTIVE TOAST

ENJOY A CHILLED BOTTLE OF PROSECCO

WAITING ON YOUR TABLE ON ARRIVAL (+£30 per btl)

TABLE GRAZING BOARD

LOVINGLY ARTISAN SOURDOUGH, PATÉ, HOUMOUS, CHUTNEY (GFA)

Mains

HONEY & CLEMENTINE ROASTED TURKEY

REDCURRANT JAM (GFA)

ROAST RUMP OF BRITISH BEEF

HORSERADISH CREAM (GFA)

MUSHROOM, CHESTNUT & SQUASH ROULADE

REDCURRANT JAM (VEA)

GARLIC & ROSEMARY ROAST POTATOES, DATE JAM, STORNOWAY BLACK PUDDING BON
BON, PIG IN BLANKET, CAULIFLOWER CHEESE, HONEY & THYME ROASTED ROOT
VEGETABLES, BUTTERED GREENS, YORKSHIRE PUDDING, PAN JUS



SIGNATURE: PAN SEARED FILLET OF HALIBUT

BROWN SHRIMP, CAPER & CHAMPAGNE BUTTER, CHARRED LEEK, POTATO TERRINE (GF)

(+£20 supplement)

SIGNATURE: SHARING BEEF WELLINGTON FOR TWO

SERVED MEDIUM RARE ONLY, 12OZ DRY-AGED BRITISH BEEF FILLET,
WILD MUSHROOM DUXELLES, MADEIRA JUS, DAUPHINOISE POTATOES, BUTTERED GREENS

(+£40 supplement per 2 guests | not available for individual diners)

To Finish

DARK CHOCOLATE & GINGER HONEYCOMB TORTE

SMASHED HONEYCOMB, SALTED CARAMEL, VANILLA BEAN ICE CREAM (V)

TRADITIONAL CHRISTMAS PUDDING

GINGERNUT CRUMB, WHISKY CRÈME ANGLAISE, CANDIED ORANGE (V)

APPLE 'TARTE TATIN' PROFITEROLES

BRANDY POACHED APPLE, SALTED CARAMEL, TOASTED WALNUTS, CREAM CHEESE (V/GF)

THE MILKING PARLOUR GELATO

VANILLA BEAN, BELGIAN CHOCOLATE, SALTED CARAMEL & OTHER SEASONAL FLAVOURS

VEGAN OPTION AVAILABLE ON REQUEST

UNDER 12s

ROAST TURKEY, MARGHERITA PIZZA (VEA), BATTERED CHICKEN GOUJONS (GFA)

CHOICE OF MILKING PARLOUR ICE-CREAMS (V,GFA,VEA)