



Royal Standard

24 Fore Hill, Ely, CB7 4AF

Christmas Party Menu 2018

Booking and Pre Order Required

Lunch 2 Course/3 Course £18.95/£21.95

Dinner 2 Course/3 Course £22.95/27.95

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)
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



Christmas Party Booking Form 2018

Booking Terms and Conditions

- We can only confirm your booking with a £10 per head deposit, which must be paid within 2 weeks of placing your booking. Deposits are non-refundable and non-transferable in any circumstance
- Pre-orders are required a minimum of one week before your party date
- A discretionary service charge of 10% will be added to tables of 7 or more.
- Please inform us of any specific dietary requirements and cooking temperatures of any flat iron steaks ordered in the table provided below
- **One payment per table please**

Name of Organiser: _____

Date and Time of Party: _____

Number of Guests: _____

Deposit Paid: £ _____

Date Deposit Paid: _____

Company Name: _____

email: _____

Mobile: _____

Telephone: _____

Starters	Numbers
Pumpkin and cumin soup	
Ham hock terrine	
Box baked camembert	
Salmon Mousse	
Duck breast	
Sweet potato cakes	
Mains	Numbers
Roast turkey	
Pan fried supreme of stone bass	
10oz flat iron steak	
Chicken supreme	
Confit duck leg	
Butternut squash	
Nut roast	
Desserts	Numbers
Christmas pudding	
Sticky toffee arctic roll	
Mint chocolate tart	
Banana waffle	
Bilberry and rose cheesecake	
Stilton cheese	

Special Dietary Requirements:

Note: our flat iron steaks are initially cooked very slowly to medium rare to ensure they are really tender and succulent, then finished to your liking. We can't take orders for flat irons to be cooked any less than medium rare. Please note below how you would like your steaks cooked below:

- Medium Rare x
- Medium x
- Medium well x
- Well done x