

## *BLACK FRIDAY OFFER*

Served Monday 16th November to Friday 27th November

Two Course £23.95

Three Course £29.95

## *MONDAY TO FRIDAY LUNCH*

Served 12pm - 3pm

Two Course £28.95

Three Course £35.95

## *EVENINGS & WEEKENDS*

Three Course £35.95

## *Booking Terms & Conditions*

A non-refundable deposit of £10 per person is required to confirm a booking.

Pre-orders must be submitted at least two weeks before the booking date.

Cancellations made with less than 24 hours' notice are charged at full menu price.

Cancellations made with less than 72 hours' notice incur a £10 fee per person.

Due to our layout, specific tables cannot always be guaranteed.

Each festive party booking is allocated a time slot.

As a cashless operator, we can't produce large per-person table bills.

You must specify all dietary requirements when pre-ordering.

Supply issues may cause dish or product variations.

\* Dish marked with an asterisk indicates a supplement is incurred.

## *SCAN TO BOOK*



Royal  
William IV

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# CHRISTMAS

— MENU —



Royal  
William IV



## *Prosecco Reception*

Add a Prosecco Reception to your festive booking  
£4.95 per person

### *Starters*

#### **Roasted Carrot & Thyme Soup**

Orange-infused olive oil, toasted seeds, sourdough (VG, GFO)

#### **Hot-Smoked Trout**

Horseradish crème fraîche, pickled cucumber, dill oil, crispy focaccia (GFO)

#### **Wild Mushrooms & Toasted Brioche**

Tarragon cream, aged parmesan, crispy shallots (V)

#### **Duck Croquettes, Port & Blackberries**

Watercress & blackberry confiture

#### **Ham Hock & Leek Terrine**

Apple chutney, house pickles, winter leaves, toasted sourdough (GFO)

### *Mains*

#### **Festive Turkey Parcel**

Sausage meat & sage-stuffed turkey wrapped in bacon, roasties, festive vegetables, red cabbage, rich gravy (GF)

#### **Salmon Dauphinoise**

Glazed baby onions, tenderstem broccoli, vine cherry tomatoes, herb gremolata (GF)

#### **Pork Belly & Black Pudding Rösti**

Apple compôte, buttered kale, red cabbage, cider & thyme jus

#### **Parsnip, Mature Cheddar & Chive Crumble**

Creamed leeks, glazed chantenay carrots, herb roasties, thyme & shallot gravy (V)

#### **Moroccan Squash & Chickpea Tagine**

Toasted pearl couscous, sumac-spiced almonds, preserved lemon, coriander (VG)

#### **Pressed Beef Short Rib** (\*£4.95)

Truffle & pancetta mash, roasted winter vegetables, pearl onions, red wine jus (GF)

### *Dietary Key*

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (GFO) Gluten Free Option

## *Desserts*

**Chocolate Brownie & Winter Berries**

Vanilla ice cream (V)

**Traditional Christmas Pudding**

Brandy sauce, candied pecans (V)

**Plum & Almond Crumble**

Spiced plum compote, vanilla bean custard (VG, GF)

**Mixed Fruit Sorbet & Mulled Cherries**

Toasted almonds (VG, GF)

**White Chocolate & Red Velvet Cheesecake**

Black cherry compote, vanilla ice cream (V)

## *Sides*

£5 each | 2 for £9 | 3 for £13

**Creamy Cauliflower Cheese** (V)

**Festive Vegetables** (VG, GF)

**Maple & Mustard-Glazed Pigs in Blankets**

**Thyme & Sea Salt Roast Potatoes** (VG, GF)

**Shallot & Sausage Meat Stuffing**

**Garlic & Rosemary Triple-Cooked Chips**

**Artisan Bread & Oils** (VG, GFO)

## *Allergies & Intolerances*

While some dishes are labelled vegan or gluten-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention. Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu. Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens. Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs.

For full allergen information, please visit our website or speak to a member of our team.