

Royal William IV

LINCOLNSHIRE PUB & KITCHEN

Bookings Terms & Conditions

To make a booking, a non-refundable deposit of £10 per person must be paid.

Any 'no shows' will incur a £10 charge.

Due to the layout of the establishment, we cannot always guarantee where your party will be seated.

Pre-orders are required two weeks prior to your allocated booking date.

All festive party bookings of 8 people and over are allocated two-hour time slots, we cannot produce large table bills on a per person basis.

Please specify all dietary requirements when pre-ordering.



The Royal William, 1 Brayford Wharf North, Lincoln, LN1 1YX
01522 528159
royalwilliam@eversosensible.com

FESTIVE MENU

EVENING & WEEKEND

3 COURSE £24.95

MONDAY TO FRIDAY LUNCH

2 COURSE £15.95 OR 3 COURSE £19.95

SERVED 12PM - 4PM



STARTERS

Carrot, Clementine & Coriander Soup

Baked bread, clementine & ginger oil (V) (VG) (GFO)

Chicken Liver Pâté

Mulled red onion chutney & baguette (GFO)

Baked Falafel

Watercress & lemon hummus (V) (VG) (GFO)

Brie & Cranberry Stuffed Mushroom

Green salad & toasted festive nuts (V)

Breaded Whitebait

Garlic mayonnaise, lemon & rocket

MAINS

Traditional Roast Turkey

Roast turkey breast, pigs in blankets, stuffing, roast potatoes, sprouts, honey glazed root vegetables & gravy

Mushroom & Hazelnut Roast

Sage & onion stuffing, roast potatoes, sprouts, honey glazed root vegetables & gravy (V)

Beef & Ale Pot Roast

Beef slow cooked in a thyme & ale stock, roasted root vegetables, herb mash & winter greens (GF)

Winter Vegetable & Butter Bean Goulash

Hearty vegetable stew with tomatoes, paprika, celery, onions & fresh herbs, served with rice (V) (VG) (GF)

Chicken & Ham Pie

Tender chicken breast & braised ham, herb mash, winter greens & honey glazed root vegetables

Cod Loin

Oven baked cod loin, crushed new potatoes, seasonal greens & lemon butter sauce (GFO)

PROSECCO RECEPTION

*ADD A PROSECCO RECEPTION TO YOUR
FESTIVE BOOKING FOR £3.95 PER PERSON*

ENJOY A GLASS OF PROSECCO UPON ARRIVAL
FOR YOU AND YOUR PARTY

DESSERTS

Christmas Pudding

Brandy sauce (V) (VGO)

Double Chocolate Brownie

Rich chocolate sauce & vanilla ice cream (V)

Strawberry Cheesecake

Chantilly cream (V) (GF)

Mango & Raspberry Sorbet

Winter berry compote (V) (VG) (GF)

Cheddar, Brie & Biscuits

Festive nuts, celery & spiced chutney (V)

SIDES

Why not add a side dish to
accompany your meal?

£3.00 each.

Marinated Olives (V) (VG) (GF)

Fresh Bread & Butter (V) (VGO)

Garlic Bread (V)

Bowl of Chips

Pigs in Blankets

Herb Roasties (V)

Menu Key & Dietary Notification

All our food is cooked to order and may contain traces of allergens
or ingredients not listed on the menu.

Please inform our staff of any dietary/allergen requirements.

(V) = Vegetarian (VO) = Vegetarian option

(VG) = Vegan (VGO) = Vegan Option

(GF) = Gluten Free (GFO) = Gluten Free Option

