

CHRISTMAS PARTY MENU

3 COURSES £30 (available for parties of 6 or more and a pre order is required)

STARTERS

Seasonal Soup of the Day, clabatta (ve) (gfo)

Herb Breaded Brie, cranberry sauce (V)

Prawn Cocktail, marie rose sauce (gfo)

Sweet Chilli Chicken, garlic mayo

Duck & Orange Pate, onion chutney, toasted ciabatta (gfo)

MAINS

Turkey Paupiette,

crispy new potatoes, seasonal vegetables,

Venison & Red Wine Pie,

mustard mash, seasonal vegetables,

802 Sírloin Steak,

chips, onion rings, pepper sauce (gfo)

(£5.00 supplement)

Oak House Burger, (beef or BBQ chicken, beetroot)

cheese, bacon, oníon ríng, mayo, lettuce, tomato, chunky chíps

Goats Cheese, Broccoli & Walnut Wellington, (V)

crispy new potatoes, seasonal vegetables, cranberry sauce

Oven Baked Salmon,

hollandaise sauce, spring onion mash, seasonal vegetables (gf) (£2.00 supplement)

DESSERT

Toffee & Baileys Cheesecake (V)

Xmas Brownie, vanilla ice cream (v)

Raspberry Sorbet (ve) (gf)

Affagato, vanilla ice cream & espresso

(add a shot of Baileys for £2.00)

Cheese Board, red onion chutney

(£1.50 supplement)

Vegetarian (v), Vegan (ve), Vegan option is available (veo) Gluten Free (gf), Gluten Free Option is available (gfo) Nuts (n) –NB some dishes can be adapted to be gluten or dairy free, please inform your server of allergies/dietary requirements when ordering and ask to see our