



CHRISTMAS PARTY MENU

WEDNESDAYS & THURSDAYS 3 COURSES £30

FRIDAYS & SATURDAYS 3 COURSES £35

(available for parties of 6 or more and a pre order is required)

STARTERS

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

Herb Breaded Brie, cranberry sauce (v)

Beetroot Smoked Salmon, toasted ciabatta (gfo)

Sweet Chilli Chicken, garlic mayo

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

MAINS

Turkey Paupiette,

crispy new potatoes, seasonal vegetables

Steak & Ale Pie,

spring onion mash, seasonal vegetables

8oz Sirloin Steak,

chips, onion rings, pepper sauce (gfo)

(£5.00 supplement)

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

cheese, bacon, onion ring, mayo, lettuce, tomato, chunky chips

Mushroom, Spinach & Stilton Wellington, (v)

crispy new potatoes, seasonal vegetables, pesto sauce

Oven Baked Salmon,

hollandaise sauce, spring onion mash, seasonal vegetables (gf)

(£2.00 supplement)

DESSERT

Toffee & Biscoffe Cheesecake (v)

Chocolate Fondant, vanilla ice cream (v)

Raspberry Sorbet (ve) (gf)

Christmas Pudding, creme anglais

Affagato, vanilla ice cream & espresso (v)

(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) – free, please inform your server of NB some dishes can be adapted to be gluten or dairy allergies/dietary requirements when ordering and ask to see our