



PARTY MENU

3 COURSES £30

(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

Chicken Breast,

mushroom marsala sauce, spring onion mash, seasonal vegetables

Venison & Red Wine Pie,

mustard 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

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)

Chocolate Almond & Amaretto Torte, chantilly 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