

The Oaks

# Christmas Lunch Menu

Available Friday 1st December to Sunday 24th December

12 noon to 3pm\*

\*available between 6pm and 8pm for parties of 16 or more for a surcharge of £5 per person

Warming Root Vegetable Soup topped with Garlic Croutons & served with Crusty Bread (v)

Homemade Chicken Liver & Port Parfait served with Tomato Chutney & Melba Toast

Traditional Prawn Cocktail served with Marie Rose Sauce & Brown Bread

Kale, Chestnut & Mushroom Bon Bon with a Tangy Cherry Sauce (vegan)



Traditional Christmas Turkey Dinner served with Roast Potatoes, Pigs in Blankets, Bread Sauce & Stuffing

Roast Topside of Laveracks Beef served with Roast Potatoes & Yorkshire Pudding

Pan Fried Salmon Fillet served with Lemon Dill Sauce & Roast Potatoes

Butternut Squash Wellington served with Vegetable Gravy (v) & (vegan)



Traditional Christmas Pudding with Brandy Sauce

Baileys Cheesecake served with Whipped Cream & Coffee Glaze

Warm Chocolate, Cranberry & Orange Brownie served with Vanilla Pod Ice Cream

Vegan Christmas Pudding served with Plant Based Ice Cream



Coffee & After Dinner Mints

**£25 for 2 courses**

**£30 for 3 courses**



# Christmas Lunch Booking Form

Lead Booking Name:.....

Date of Booking:.....

Reservation Time:.....

Number of Guests:.....

50% deposit enclosed:.....

## **Terms & Conditions for Christmas Lunch reservations:**

1. A 50% non refundable deposit per person is required at time of booking to confirm your reservation
2. Remaining balance and all pre orders are due to The Oaks no later than Friday 24th November 2023
3. Please notify the team of any dietary requirements at time of pre ordering.
4. If booking as a group, ONE lead booker must be in charge of collecting all pre orders and payments for full party - The Oaks Team are unable to deal with individual people within one group.

