

Saturday 2nd December Saturday 16th December Friday 22nd December

7pm Arrival

3 course Meal, Coffee & Cheese

DJ

Midnight Finish

£45 per person

Warming Root Vegetable Soup topped with Garlic Croutons & 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









Christmas Party Booking Form

Lead Booking Name:
Date of Booking:
Reservation Time:
Number of Guests:
50% deposit enclosed:

Terms & Conditions for Christmas Party 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.





