

Christmas Lunch Menu 2024

Available Sunday 1st December to Tuesday 24th December
12 noon to 3pm*

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

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

Homemade Pressed Ham Hock Terrine with Homemade Piccalilli & Melba Toast

Coconut Breaded King Prawns with Dressed Salad & Sweet Chilli Sauce

Indian Spiced Cauliflower Pakora with Mango Chutney (ve)



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

Pesto Crusted Salmon Fillet served with Tomato & Basil Sauce and Roast Potatoes

Butternut Squash Wellington served with Vegetable Gravy (vegan)



Traditional Christmas Pudding with Brandy Sauce

Black Forest Cheesecake served with Whipped Cream & Kirsh Cherries

Warm Lemon Curd Bakewell served with Custard

Spiced Plum Crumble served with Plant Based Ice Cream (ve)



Coffee & After Dinner Mints

£26 for 2 courses

£32 for 3 courses

Christmas Lunch Booking Form 2024

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. Upon receipt of this, we will send you a pre order form.
2. Remaining balance and all pre order forms are due to The Oaks **no later than 2 weeks** before the date of your booking.
3. Please clearly mark all dietary requirements on your pre order form.
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.

