



The Oaks

# Oaks Christmas Party Nights

Saturday 7th December

Thursday 19th December

Saturday 21st December

7pm Arrival with Arrival Drink

3 course Meal, Coffee & Cheese

DJ

Midnight Finish

£50 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)

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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)

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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)





# Christmas Party Booking Form 2024

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

