



The Oaks

Christmas Lunch Menu 2026

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

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

Homemade Game, Mozzarella & Truffle Arancini with Arrabiata Sauce
King Prawn Cocktail with Marie Rose, Dressed Leaves & Brown Bread
Garlic & Thyme Sauteed Mushrooms on Toasted Sourdough

(can be adapted to be vegan on request)



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 Fillet of Salmon with a Lemon Dill Sauce & Buttered New Potatoes

Butternut Squash & Spinach Wellington with Buttered New Potatoes

(can be adapted to be vegan on request)



Traditional Christmas Pudding with Brandy Sauce
Chocolate Orange & Cranberry Brownie with Vanilla Ice Cream
Lemon Curd Cheesecake with Raspberry Ripple Ice Cream
Apple Crumble served with Vanilla Ice Cream

(can be adapted to be vegan on request)



Coffee & After Dinner Mints

£27 for 2 courses

£33 for 3 courses

Christmas Lunch Booking Form 2026

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.
- 5.Dietary requirements can be catered for with advance notice. **All allergies must be clearly stated at time of pre ordering.**