

CHRISTMAS DAY MENU

Three Courses – £54.95 *Children (under 10) – £19.95*

Please book early as numbers limited! Please call 01756 796216
or email – info@oakleys-restaurant.co.uk www.oakleys-restaurant.co.uk

STARTERS

French Onion Soup

Served with Gruyère cheese and freshly made croutons.

Prawn Cocktail

Succulent prawns served with Marie Rose sauce, cos lettuce, lemon wedge and buttered bread.

Melted Brie Fondue ✓

A bubbling pot of melted brie, topped with a honey and garlic glaze, served with herb toasted bread.

Vegetable Plank ✓

Roasted vegetables served on a herb toasted bread.

MAIN COURSES

Duo of Duck

Served with homemade beetroot, mash potato, seasonal vegetables and homemade sweet gravy.

Roast Turkey

Succulent roast turkey, served with sage and onion stuffing, wrapped with smoked bacon and served with all the trimmings.

Grilled Sea Bass Fillets

Served with homemade mash potato and seasonal vegetables, in a wild mushroom creamy sauce.

Slow Cooked Lamb Henry

Tender cooked lamb served with homemade mash potato, seasonal vegetables and mint gravy.

Vegetable Hot Pot ✓

Freshly made slow cooked vegetable hot pot served with homemade bread.

DESSERTS

Traditional Christmas Pudding

Traditional Christmas pudding served with a creamy brandy sauce.

Homemade Fresh Cheesecake of the Day

Served with vanilla ice cream.