

CHRISTMAS DAY MENU

THE DETAILS

Adults: £85 per person
Children (15 & under): £45 per person

FOR THE TABLE

Baked Focaccia, with spiced carrot hummus (V)(VE)
Marinated Olives, infused with herbs (V)(VE)
Baked Camembert, served with cheese straws

STARTERS

Celeriac & Apple Soup, truffle crème fraîche, toasted focaccia (V)(GF*)(DF*)(VE*)
Smoked Salmon & Prawn Cocktail, gem lettuce, siracha Marie Rose,
mango, toasted sourdough (GF*) (DF*)
Goats Cheese & Caramelised Onion Tart, served with Waldorf salad (V)
Ham Hock Terrine, prunes, roast apple sauce, toasted focaccia

MAINS

All roasts served with: Roast potatoes, braised red cabbage, roast carrots & parsnips,
stem broccoli, Yorkshire pudding, mashed potato & cauliflower cheese:

Traditional Roast Turkey, served with pigs in blankets
Roast Beef, served with pigs in blankets
Chestnut & Mushroom Roast, topped with cranberry & pumpkin seeds (V)(VE)
or
Scottish Salmon, mashed potato, poached mussel & trout roe sauce, stem broccoli

DESSERTS

Christmas Pudding, served with rich brandy sauce (V) (GF*)(VE*)
Sticky Toffee Pudding, muscovado sauce, vanilla ice cream
Crème Caramel, mulled poached pears, flaked almonds
Cheese Board, cheddar, brie, stilton, caramelised onion chutney, grapes, celery,
pickled walnuts

TO FINISH

Mince Pies & Macarons, served with tea & coffee

HOW TO BOOK

Booking Required | Deposit £25 per person

Call: 01636 918130

Email: enquiries@oscarsinn.co.uk



Whilst we make every effort to avoid cross-contamination, our food is freshly prepared in an environment where allergens may be present and therefore we cannot guarantee that any dish does not contain any particular ingredient or allergen
(VE) Vegan | (V) Vegetarian | (GF) Gluten Free
(DF) Dairy Free *available on request