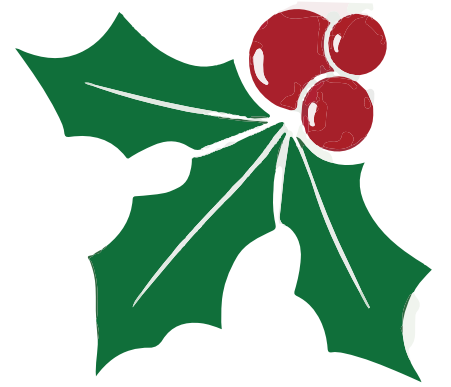


Christmas Day at Oscar's Inn

Served at 12 midday

Limited spaces available - booking is essential

Private dining rooms available - please enquire



Starters

Prawn cocktail in a Marie Rose sauce with lettuce, lemon, and brown bread (GF*)

Butternut squash soup with home-baked bread (VE) (GF*)

Beetroot carpaccio with hazelnut, rocket and French dressing (VE)

Smoked salmon with beetroot roulade and focaccia bread (GF*)

Mains

Roast turkey with roast potatoes, seasonal vegetables, a bacon-wrapped chipolata with chestnut stuffing, bread sauce and cranberry sauce (GF*)

Roast sirloin of beef with roast potatoes, seasonal vegetables, a Yorkshire pudding and gravy (GF*)

Salmon en croûte with crushed new potatoes and tenderstem broccoli in a lemon beurre blanc

Vegetable Wellington with roast potatoes, seasonal vegetables and gravy (VE)

Desserts

Oscar's selection of cheese and crackers with fruit chutney (GF*)

Christmas pudding in a brandy sauce (V)

Chocolate brownie with vanilla ice cream (VE)

Sticky toffee pudding drizzled with butterscotch sauce (V)

Selection of ice-cream (V)

Selection of sorbet (VE)



All for £80 per head | Half portions for £40 per head

Additional children's food menu is available

(Advance deposit of £20 per head required to secure)

GF: Gluten free | GF*: Gluten free on request
V: Vegetarian | VE: Vegan | VE*: Vegan on request

01636 918130 enquiries@oscarsinn.co.uk
facebook.com/oscarsinnnewark

Please see overleaf for detailed allergen information.

Whilst we make every effort to avoid cross-contamination, our food is 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. Please speak to a member of our team if you have any dietary requirements, questions or concerns.

