

2* or 3 Course Festive Menu.

£5 deposit per person is required on all bookings.

*Two Courses (Main & Dessert) £20.99
Three Courses £24.99

All bookings include Coffee or Tea served with an After Eight mint to finish.

Available:

Mon 27th November until Fri 15th December 2023 12pm - 2pm.

To book, simply complete this form & hand it in to a member of our team, or give us a call on 01778 560000 (option 3). Please call between 9am - 12pm & 2pm - 4pm.

Starters

Smoked Salmon Parcels - cream cheese & spring onion with a hint of cayenne pepper carefully wrapped in smoked salmon. Served on a bed of fresh roquette

Creamy Garlic Mushrooms - creamy garlic mushrooms served on toasted ciabatta

Caramelised Goats Cheese - caramelised goats cheese served with a cranberry & walnut salad, drizzled with balsamic vinegar

Chicken Liver Pâté - chicken liver pâté served on melba toast, butter & on a selection of micro-greens

Fig Tart (V) (VE) - figs in a puff pastry tart served with an orange & tarragon salad

Mains

Traditional Turkey Christmas Dinner - hand carved roast turkey served with maple glazed parsnips & carrots, crispy roast potatoes, pig in blanket, chesnut & bacon sprouts with a red wine gravy & stuffing

Pork Loin - pork loin served with maple glazed parsnips & carrots, crispy roast potatoes, pig in blanket, braised cabbage & apple chutney

Homemade Festive Burger - panko covered butter chicken, stuffing, cranberry & hash brown in a fresh brioche bun topped with a pig in blanket. Served with homemade coleslaw & sage & onion wedges

Wild Mushroom Pie — wild mushrooms, cranberry, chesnuts & spinach served with a puff pastry lid & maple glazed parsnips & carrots

Fillet of Salmon - fillet of salmon served on a bed of creamy leeks & cabbage garnished with bacon lardon & parsnip crisps

Desserts

Baileys Crème Brûlée - A festive take on the classic French dessert. Served with chocolate dipped shortbread

Caramelised Pear Tart - caramelised pear tart served with toffee apple ice-cream

Cheese Board - a selection of 3 cheeses, juicy grapes, crackers & a homemade tomato chutney

bookings are not confirmed until you have been contacted by a member of Oasis a member of the Oasis Restaurant staff. When your form is finished, please hand in to note, Please 1

Number in party: Preferred Date & Time:

number for party:

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name

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Name of party

Restaurant staff.

Dessert: Main Starter: Name: