

Oak & Saw

Festive Party Menu

2 Courses £28.95 – 3 Courses £32.95

*Available Wednesdays, Thursdays, Fridays & Saturdays
from 4 December to 20 December*

gf =gluten free - v=vegetarian - vg=vegan. gfa=gluten free available Caution: Any dish may contain nuts

Cream of Mushroom Soup, Truffle Oil, Finger Toast v, gfa

Shredded Crispy Duck, Red Onion & Cucumber in Baby Gem Pockets, with Hoisin Sauce Dressing

King Prawn Cocktail, Marie Rose Sauce, Wholemeal Bread

Duck Liver & Pork Pate with Orange & Cognac Liqueur, Melba Toast, Caramelised Onion Chutney

Garlic Mushrooms on Toasted Ciabatta Bread, Rocket v, vg



Roast Norfolk Turkey

Turkey Breast with Chestnut & Cranberry Stuffing,

Roast Potatoes & Parsnips, Carrots, Festive Sprouts & Pigs in Blankets

Beetroot & Butternut Squash Wellington

Roasted Potatoes & Parsnips, Julienne Carrots, Festive Sprouts, Vegan gravy v, vg

Salmon En Croute (In a Cheddar Cheese and Spinach Sauce)

Chive & Butter New Potatoes, Fine Green Beans, Dill Crème Fraiche

Pan Roasted Gressingham Duck Breast

Dauphinoise Potato, Julienne Carrots, Red Cabbage & Red Wine Jus

8oz 28-day aged Rib Eye Steak (£5 supplement)

Triple-Cooked Chips, Sauteed Mushrooms, Roasted Cherry Tomatoes,

Home-made Onion Rings gf



Treacle Sponge Pudding with Devon Custard v

Panettone Bread & Butter Pudding with Devon Custard v

Sticky Toffee Christmas Pudding with Mince Pie Ice Cream v

Raspberry & White Chocolate Roulade with Whipped Cream & Raspberry Coulis v,gf

Chocolate & Orange Tart with Vanilla Ice Cream v, vga

**Please Note: A deposit of £10 per person will be required at the time of booking
A pre-order will need to be submitted at least 5 working days prior to reservation date.**

An optional 10% gratuity will be added to your bill

www.oakandsaw.co.uk – 01628 604074 – info@oakandsaw.co.uk