







CHRISTMAS MENU

AVAILABLE 20TH NOVEMBER - 24TH DECEMBER

Two courses (starter and main) available 11am to 4.45pm Three courses available 11am to 10pm. Pricing varies by date, please see next page.

STARTER

A CHRISTMAS PLATTER

served family style for everyone to share, a selection of all of the below:

PIGS IN BLANKETS IN **CRANBERRY GLAZE**

KOREAN FRIED CHICKEN WITH SRIRACHA MAYO GF

BAKED CAMEMBERT WITH SPICED RED ONION MARMALADE & TOASTED SOURDOUGH

HOUMOUS WITH SPICED. **ROASTED CHICKPEAS** & WARM PITTA BREAD VG

VG & GF option available, please ask for details

MAINS

OUR FAMOUS TURKEY HANGING KEBAB

with roasted turkey, ham, stuffing, pigs in blankets and an orange cranberry glaze, served with all the trimmings

PAN-FRIED SEABASS GF

on roasted basil & parmesan new potatoes and roasted cherry tomatoes with a creamy saffron sauce, cavolo nero and toasted pumpkin seeds

FESTIVE PIE VG GF

filled with mushroom bourguignon served with roast potatoes, maple roasted carrots & parsnips, baby sprouts and vegan gravy

DESSERTS

ESPRESSO MARTINI TIRAMISU V

with chocolate orange & Cointreau sauce and crushed honeycomb

VEGAN VANILLA CHEESECAKE VG

with winter berry compote

STICKY TOFFEE PUDDING V GF

with butterscotch sauce and vanilla ice-cream



A LITTLE SOMETHING EXTRA

CAULIFLOWER CHEESE V +£4.50

with crispy shallots & chives

in cranberry glaze

GARLIC FOUGASSE BREAD V

served warm with melted garlic & parsley butter

+£7.95

PIGS IN BLANKETS +£5.95

If you have any allergies or intolerances, please speak to our team.

Our 2 course menu is only available until 4.45pm. A £10pp deposit may be required at the point of booking. Final food orders are required one week in advance of your booking. Whilst we try our best to avoid it, some details or products may be subject to change.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

VG Vegan V Vegetarian GF Gluten-Free







DATES & PRICES

Prices vary by date.

	MON	TUE	WED	THU	FRI	SAT	SUN
			20TH NOV	21ST NOV	22ND NOV	23RD NOV	24TH NOV
2 Courses	18TH NOV	19TH NOV	£26.95	£26.95	£26.95	£26.95	£26.95
3 Courses			£31.95	£31.95	£31.95	£31.95	£31.95
	25TH NOV	26TH NOV	27TH NOV	28TH NOV	29TH NOV	30TH NOV	1ST DEC
2 Courses	£26.95	£26.95	£26.95	£29.95	£29.95	£29.95	£26.95
3 Courses	£31.95	£31.95	£31.95	£37.95	£37.95	£37.95	£31.95
	2ND DEC	3RD DEC	4TH DEC	5TH DEC	6TH DEC	7TH DEC	8TH DEC
2 Courses	£26.95	£26.95	£29.95	£32.95	£32.95	£32.95	£29.95
3 Courses	£31.95	£31.95	£37.95	£39.95	£39.95	£39.95	£37.95
	9TH DEC	10TH DEC	11TH DEC	12TH DEC	13TH DEC	14TH DEC	15TH DEC
2 Courses	£29.95	£29.95	£29.95	£32.95	£32.95	£32.95	£29.95
3 Courses	£37.95	£37.95	£37.95	£39.95	£39.95	£39.95	£37.95
	16TH DEC	17TH DEC	18TH DEC	19TH DEC	20TH DEC	21ST DEC	22ND DEC
2 Courses	£29.95	£29.95	£29.95	£32.95	£32.95	£32.95	£26.95
3 Courses	£37.95	£37.95	£37.95	£39.95	£39.95	£39.95	£31.95
	23RD DEC	24TH DEC					
2 Courses	£26.95	£26.95	MERRY CHRISTMAS	NORMALITY RESUMES!	27TH DEC	28TH DEC	29TH DEC
3 Courses	£31.95	£31.95					
	30TH DEC	NEW YEAR'S EVE PARTY					,



THE OAST HOUSE HOG ROAST

If you are hosting a large group this festive season, we have the perfect solution for you - A whole roast hog! Our tasty hog roast caters for group sizes of 80+!

Roast pulled hog served in a bun with all the trimmings; sage and onion stuffing, apple sauce, seasoned roast potatoes and The Oast House Gravy.

A vegan alternative is available.

£17.95PP

Only available for groups of 80-















DRINKS PACKAGES WELCOME DRINKS

WELCOME FIZZ (GLASS) £7

WELCOME COCKTAIL £9

choose from: The Oast House Pornstar Martini, The Oast House Espresso Martini or Strawberry & Elderflower Mojito



£11.50

CHRISTMAS COCKTAIL SPECIALS

BLOOMING BAUBLE

Beefeater Pink Gin with St. Germain Elderflower Liqueur and crisp cranberry juice with a hint of lemon adorned with sugared cranberries and rosemary

S'MORES OLD FASHIONED

£10.50

BEER BUCKETS

Maker's Mark bourbon blended with orange curaçao and cold brew coffee accented with orange bitters and a creamy foam. Served over ice with a chocolate & Biscoff cookie rim and topped with toasted marshmallows

Release the bauble's contents, stir gently, and savour the Christmas magic!

WINES & FIZZ

PROSECCO BOTTLE

£30 ASAHI SUPER DRY (12 BOTTLES, 330ML)

£60

PROSECCO PACKAGE (3 BOTTLES)

£90 CAMDEN PALE (12 CANS, 330ML)

£60

HOUSE WINE PACKAGE (3 BOTTLES)

£65 THATCHERS KATY (12 BOTTLES, 500ML)

£75

SPECIALITY WINE PACKAGE (3 BOTTLES)

£95

DRINKS VOUCHERS £6

Take the hassle out of the bar tab, by pre-purchasing drinks vouchers for your group. A minimum of 40 vouchers must be purchased.

Redeem against:

HOUSE WINE (175ML)

PINT OF HOUSE DRAUGHT

PINT OF HOUSE CIDER

BOTTLE OF FREE DAMM

HOUSE SPIRIT & MIXER (25ML)

ANY SOFT DRINK (EXCLUDING MOCKTAILS)