

ORACLE



Christmas Menu 2010

Starters

BEEF CARPACCIO

With horseradish cream, beetroot, rocket and parmesan.

CHICKEN LIVER PATE

Served with toasted Tuscan bread.

CURRIED BUTTERNUT SQUASH SOUP

Served with a warm crusty roll and spiced butter. (v)

SMOKED TROUT

With watercress puree and chopped egg salad.

Main Course

ROAST TURKEY BREAST

Stuffed with homemade sausage, apple and chestnut stuffing and our homemade cranberry sauce.

BAKED SEABASS

With autumn squash, garlic, caramelised red onions and rosemary. Served with rosemary roasted potatoes

VEGETARIAN MOUSSAKA

With ricotta topping. (v)

NECK OF LAMB

Stuffed with cannellini beans and hazelnuts.

ALL DISHES ARE SERVED WITH THE FOLLOWING SIDES UNLESS OTHERWISE STATED:

Swede and carrot mash.

Brussel sprouts in a chestnut butter.

Red cabbage with apples and sultanas.

Rosemary roasted potatoes and jug of red wine jus.

Desserts

EGGNOG TRIFLE

With mixed berry compote.

CHOCOLATE MOUSSE

With fiery ginger shortbread and candied orange peel.

NEW YORK STYLE CHEESECAKE

With mixed berry compote.

CHRISTMAS PUDDING

With brandy sauce.

CHEESEBOARD

With homemade spiced apple and pear compote, water biscuits and grapes.

Bookings

BOOKINGS PRE 5PM

SIT DOWN - **£16.95 PER HEAD**

BOOKINGS AFTER 5PM

SIT DOWN - **£19.95 PER HEAD**

**PRE BOOK HALF A BOTTLE
OF WINE PER PERSON WITH
YOUR BOOKING FOR ONLY**

£6.25 PER PERSON

mixture of red, white and rose available

AVAILABLE

22.11.10 - 30.12.10