

Christmas Party menu

Homemade Soup of the Day. *1.7.9. GF

Oyster Tavern Seafood Chowder. *1.2.4.7.9.14.

Brie and caramelised red onion tartlet served with dressed mixed leaves. *1.3.

Steamed Mussels in white wine and garlic cream served with garlic croutons. *1.2.12.
GF

Deep Fried mushrooms served with a garlic dip. GF

10oz Ribeye steak grilled and served with sautéed mushrooms and onions and pepper
sauce or garlic butter. *1.12. GF

(€5.00 supplement.)

Honey roast duck served with scallion mashed potato and a sweet orange reduction.
*12. GF

Roast Turkey and Glazed Ham, served with gravy and a cranberry jus. *1.12.

Stuffed chicken supreme with basil, tomato, mozzarella cheese and a red pepper
cream. *1.

Grilled Salmon with roasted pepper cream sauce. *6

Fish and Chips served with mushy peas.

Roast red Pepper stuffed with seasoned fragrant rice, with Provencal sauce. GF. V.

Homemade Cheesecake with cream,

Profiteroles with chocolate sauce,

Christmas Pudding and brandy butter.

*1.3.7.13.

Teas and Coffees

* ALLERGEN CODE:

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 6.Soybeans 7.Milk 9.Celery 12.Sulphites 13.Lupin
14.Molluscs....GF=Gluten Free option. V=Vegetarian.