



Evening menu

January 2019

STARTERS

Soup of the day

Deep fried cauliflower with pea and mint puree, crisp Parma ham and sweet chilli sauce

Venison and juniper terrine with spiced pear chutney and toasted bread

Shell on King Prawns with Chilli, Lime and Coriander butter (£1.00 supplement)

Haloumi fries with beetroot coleslaw and cranberry sauce

Caramelised onion and Gorgonzola brulee with sourdough bread, roasted red pepper and balsamic salad

MAIN

Potato Gnocchi with Roasted Squash, tomato and basil sauce, Toasted pinenuts

Confit duck leg with braised red cabbage, garlic mash potato and redcurrant jus

North African fish stew (*Spiced tomato, vegetables, mussels, prawns, scallops and cod*)

Mussels cooked in garlic, white wine and cream sauce, hand cut chips

Grilled whole brill with lemon, Feta and spring onion, saute green beans (£2.00 supplement)

Pan fried fillets of bream with mussels, chilli and parsley risotto and roasted vine tomatoes

DESSERTS

Selection of 3 cheeses, biscuits & home-made chutney

Selection of three ice creams

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Chocolate Brownie with mixed berry compote, Chantilly cream

Two courses £15.00 Three courses £20.00

BOOKING RECOMMENDED – 01305-833054

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