



Evening menu December 2021

SMALL PLATES

Soup of the day (GF bread available on request)

Seared Lyme Bay scallops with black pudding, roasted squash, lemon and caper dressing

Grilled goats cheese with garlic, rosemary and chilli, with walnut sundried tomato and apple salad (GF)

Salt and pepper squid with garlic and lemon mayonnaise

Deep fried Za'atar spiced cauliflower, soy, lime and ginger dressing (GF + Vegan)

Pheasant and pistachio terrine with apple and apricot chutney and toast

MAINS

Captain Morgan spiced rum Mussels in cream with hand cut chips (GF)

Roast Turkey with roast potato, roast vegetable medley, stuffing, pigs in blankets, gravy

North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels*

Prawns, scallops and cod) (GF) (GF bread available on request)

Pearl barley Risotto with mushrooms, Dorset Blue Vinney cheese and rocket

Confit Duck Leg with braised red cabbage, roast garlic mash, mulled wine jus (GF)

Whole grilled plaice with saute green beans, new potatoes, prawn chilli and coriander butter (GF)

PUD

Selection of 3 cheeses, biscuits & home-made chutney

Selection of three ice creams

Christmas pudding with brandy Anglaise (GF)

Cranberry and white chocolate cheesecake , mulled wine

Two courses 18.00 Three courses 23.00

01305-833054

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