



## Evening menu December 2023

**Two courses 19.40     Three courses 24.85**

### SMALL PLATES

Curried parsnip soup with sweet potato crisps (VEGAN)

Seared Lyme Bay scallops with lemon and garlic butter (GF) (supplement 3.00)

Baked goats' cheese with tomato, basil and capers and crostini (GF on request)

Grilled mackerel fillet with pear, walnut and horseradish salad, grain mustard and parsley butter

Smoked salmon dill and ricotta pate with crostini (GF on request)

Ham hock, chilli and leek fritters with garlic and herb yoghurt

### MAINS

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

Roast turkey with roast potatoes, roast vegetable medley, stuffing, pigs in blankets, cranberry gravy (GF)

North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels, prawns, scallops and cod*) (GF) (GF bread available on request)

Red pepper stuffed with mediterranean vegetable couscous and pinenuts with tomato basil sauce, chicory pear and walnut salad (VEGAN)

Beef Bourguignon with roasted vegetables and garlic mash (GF)

Seabass fillet with tartare mash, Koffman cabbage and pancetta (GF)

### PUD

Selection of 3 cheeses, biscuits & homemade chutney

Selection of three ice creams

Christmas pudding with brandy Anglaise

Cranberry and white chocolate brulee (GF)

Sorbet selecton (VEGAN)

**A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR TABLES OF 8 PEOPLE OR MORE.**

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