



Evening menu December 2024

SMALL PLATES

Soup of the day

- Seared Lyme Bay scallops with lemon, garlic and horseradish butter (GF) (supplement 3.00)
- Roasted beetroot and goat cheese bruschetta with chestnut and thyme dressing (GF on request)
- Shell on king prawns with lemon and chilli butter (GF)
- Ham hock terrine with piccalilli, cornichons and tost (GF on request)
- Creamy curried mussels with lime and coriander (GF)

MAINS

- Captain Morgan spiced rum mussels in cream with chips (GF)
- Roast turkey with roast potatoes, roast vegetable medley, stuffing, pigs in blankets, cranberry gravy (GF on request)
- North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels, prawns, scallops and cod*) (GF) (GF bread available on request)
- Wild mushroom, rocket and chestnut risotto (GF)
- Beef Bourguignon with colcannon mash and honey roast vegetables (GF)
- Grilled rosemary cod fillet with crushed new potatoes , saute red pepper, pancetta and brussel sprouts and beurre blanc sauce(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)

Three courses 27.50

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