

Christmas Booking Form

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____

ADDRESS: _____

POSTCODE: _____

TEL: _____

EMAIL: _____

DEPOSIT AMOUNT PAID: _____

PRE XMAS LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> XMAS DAY LUNCH <input type="checkbox"/>	
Starters	Qty
Main Courses	Qty
Desserts	Qty

TERMS & CONDITIONS
Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Food Allergies and Intolerances: We ask customers with specific food allergens and other intolerances to speak to a member of staff before choosing dishes from our menu. All weights quoted are approximate, prior to cooking. Our fish dishes may contain bones. All dishes are subject to availability. Some dishes may contain alcohol, ask your server for more information. All prices include VAT. Should the VAT rate increase, menu pricing will be increased accordingly. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.

drinkaware.co.uk
for the facts

B67002

Planning a Party?
Let's get festive!

17-21 Coastal Road, Burniston, Scarborough, YO13 0HR
tel: 01723 870230 | www.theoakwheel.com



Christmas Menu

THE OAK WHEEL

Pre-Christmas Lunch

Starters

Cream of Roast Pepper & Tomato Soup (v)
Crusty Roll and Butter

Classic Prawn Cocktail
Cold Water Prawns, Marie Rose Sauce
& Brown Bread and Butter

Creamy Garlic Mushrooms
Blue Cheese Croutons

Main Courses

Traditional Roast Turkey
Hand Carved with Pig in Blanket, Homemade Sage and
Onion Stuffing. Chef's Giant Yorkshire Pudding & Rich Pan Gravy

Winter Beef Cobbler
Home Cooked Dumplings & Rustic Vegetables

Pan Fried Supreme of Hake
Buttered Kale & Lemon & Tarragon Butter

Creamy Wild Mushroom Tagliatelle
Parmesan Shavings & Rocket Leaves

Desserts

Classic Christmas Pudding
Chef's Tippy Brandy Sauce

Chocolate & Orange Cheesecake
Vanilla Ice Cream

Selection of Yorkshire Cheese
Grapes, Celery & House Chutney

To Finish

Yorkshire Tea or Filter Coffee

2 courses £14.95

3 courses £17.95



Pre-Christmas Dinner

Starters

Cream of Roasted Pepper & Tomato Soup (v)
Crusty Roll & Butter

Garlic King Prawns & Smoked Salmon
Marie Rose Sauce & Brown Bread and Butter

Ham Hock Terrine
Orchard Chutney & Warm Ciabatta

Warm Goats Cheese & Pear Salad
Beetroot & Rocket Leaves

Main Courses

Traditional Roast Turkey
Hand Carved with Pig in Blanket,
Homemade Sage and Onion Stuffing.
Chef's Giant Yorkshire Pudding & Rich Pan Gravy

Slow Roasted Rack of Lamb
Minted Mashed Potato & Rosemary Pan Gravy

Pan Fried Fillet of Sea Bass
Asparagus, Buttered Kale & Dill and Cream Sauce

Creamy Wild Mushroom Tagliatelle
Parmesan Shavings & Rocket Leaves

Desserts

Classic Christmas Pudding
Chef's Tippy Brandy Sauce

White & Dark Belgium
Chocolate Profiteroles
Fresh Cream

Baked Vanilla Cheesecake
Festive Berry Compote & Butter Toffee Ice Cream

Selection of Yorkshire Cheese
Celery, Grapes and House Chutney

To Finish

Yorkshire Tea or Filter Coffee
Chocolate Mint

2 courses £18.95

3 courses £21.95



Christmas Day Lunch

Starters

Cream of Leek, Sweet
Potato & Smoked
Pancetta Soup
Crusty Roll & Butter

Creamy Garlic
Mushrooms
Blue Cheese Croutons

Cured Beetroot Gravlax &
Crab Croquet
Lemon & Dill Dressing

Ham Hock & Mustard
Terrine
Orchard Chutney &
Warm Ciabatta

Refreshing Gin & Elderflower Sorbet

Main Courses

Traditional Roast Turkey
Pigs In Blanket, Homemade Sage
& Onion Stuffing and Chef's Giant
Yorkshire Pudding

Oven Baked Halibut
Asparagus, Buttered Kale
with a Creamed Dill &
Prawn Sauce

Slow Roasted Sirloin of
Glaves Beef
Homemade Giant
Yorkshire Pudding with a Shallot,
Mushroom & Tarragon Sauce

Creamy wild Mushroom
Tagliatelle
Parmesan Shavings
& Rocket Leaves

All mains served with a selection of
seasonal potatoes and vegetables

Desserts

Classic Christmas Pudding
Chef's Own Tippy
Brandy Sauce

Sticky Toffee Pudding
Toffee Sauce &
Yorvale English Butter
Toffee Ice Cream

Homemade Dark Chocolate
and Cranberry Roulade
Festive Berry Compote
& Fresh Cream

Selection of
Yorkshire Cheese
Grapes, Celery &
House Chutney

To Finish

Yorkshire Tea or Filter Coffee
Chocolate Truffle

Adults £59.50

Children £29.50 (up to age 12)

