

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: _____

Company name (if applicable): _____

Number in party: _____ Children: _____

Address: _____

Postcode: _____

Tel: _____

Email: _____

Christmas Fayre Lunch Christmas Fayre Dinner Christmas Day

STARTERS	ADULT	CHILD
MAIN COURSES	ADULT	CHILD
DESSERTS	ADULT	CHILD

Terms & Conditions

*A non-Refundable deposit of £10 per person when booking for party lunches and dinners, non-Refundable £20 per person deposit Christmas Day Lunch. Full payment 7 days prior to the event. No confirmation of booking will be made until a deposit is paid. 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: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (v) Items suitable for vegetarians.

B21599

drinkaware.co.uk
for the facts

CHRISTMAS OPENING TIMES

MONDAY TO SATURDAY

12.00pm till 9.00pm

We have a 1.00am licence on weekends.

BOOKINGS ESSENTIAL

SEASON'S GREETINGS
FROM EVERYONE AT
THE OAK WHEEL

THE OAK WHEEL

17-19 COASTAL ROAD | BURNISTON | SCARBOROUGH | YO13 0HR

TEL: 01723 870230

WWW.THEOAKWHEEL.COM



THE OAK WHEEL

Festive Menus



CHRISTMAS FAYRE LUNCH

Available from Monday 19th November until Monday 24th December

STARTERS

CREAM OF BUTTERNUT SQUASH & SWEET POTATO SOUP
With warm crusty roll

CLASSIC COLD-WATER PRAWN COCKTAIL
Light garnish, Marie Rose sauce & brown bread & butter

WARM BREADED FRENCH BRIE
Rustic tomato chutney and light salad garnish

HAM HOCK TERRINE
Served with a salad garnish and piccalilli

MAIN COURSES

TRADITIONAL ROAST BREAST OF TURKEY
Hand carved, cooked with bacon, served with pigs in blankets, homemade sage & onion stuffing and a rich pan gravy

FRESH FILLET OF SCOTTISH SALMON
Sat upon winter leeks, masked with a dill cream sauce

SLOW BRAISED DAUBE OF BEEF
With a rich red wine & mushroom sauce and horseradish mash potato

ASPARAGUS & PEA RAVIOLI (V)
Served with a tomato & pesto dressing

DESSERTS

BANANA & AMARETTI CHEESECAKE
With a choice of cream or ice cream

WINTER BERRY CREAM PAVLOVA
With a choice of cream or ice cream

CLASSIC CHRISTMAS PUDDING
Served with a rich dark rum sauce

Add a cup of filter coffee or tea for an additional £1.00 per person

2 COURSES £13.95 | 3 COURSES £16.95

BOOK YOUR
PRE FESTIVE MEAL
BEFORE 31ST OCTOBER
& RECEIVE A
FREE BOTTLE
OF HOUSE WINE
PER BOOKING

CHRISTMAS FAYRE DINNER

Available from Monday 19th November until Monday 24th December

STARTERS

CREAM OF CURRIED PARSNIP & APPLE SOUP (V)
With warm crusty roll

SMOKED SALMON & BEETROOT GRAVADLAX TERRINE
Light oiled salad garnish and brown bread & butter

CHEFS SMOOTH CHICKEN LIVER & BRANDY PÂTÉ
Warm toast and an autumn winter chutney

CRANBERRY & GOATS CHEESE BRUSCHETTA
Honey & balsamic dressing

MAIN COURSES

TRADITIONAL ROAST BREAST OF TURKEY
Hand carved, cooked with bacon, served with pigs in blanket, homemade sage & onion stuffing and a rich pan gravy

SLOW BRAISED DAUBE OF BEEF
With a rich red wine & mushroom sauce and horseradish mash potato

BAKED SUPREME OF FARMED SEA TROUT
Sat upon buttered samphire & a lobster bisque

OYSTER MUSHROOM, CHAMPAGNE & ROCKET RISOTTO (V)

DESSERTS

CHOCOLATE & RED CHERRY ROULADE
Served with fruit coulis and cream

CLASSIC CHRISTMAS PUDDING
Served with a rich dark rum sauce

SHARP LEMON TART
With a choice of cream or vanilla ice cream

Add a cup of filter coffee or tea for an additional £1.00 per person

2 COURSES £16.95 | 3 COURSES £18.95

CHRISTMAS DAY LUNCHEON

Tuesday 25th December

STARTERS

CREAM OF TOMATO & ROAST BELL PEPPER SOUP
Infused with fresh basil topped with croutons and a warm crusty roll

OAK SMOKED SALMON, BEETROOT & COLD-WATER PRAWN GRAVADLAX TERRINE
Dressed with a light crisp salad and brown bread & butter

CRANBERRY & GOATS CHEESE BRUSCHETTA
Honey & balsamic dressing

CHEFS SMOOTH CHICKEN LIVER & BRANDY PÂTÉ
Served with an autumn fruit chutney & oiled mixed leaf salad

REFRESHING CHAMPAGNE SORBET

MAIN COURSES

TRADITIONAL ROAST BREAST OF TURKEY
Hand carved, cooked with bacon, served with a pig in blanket, homemade sage & onion stuffing and a rich pan gravy

ROAST SIRLOIN OF LOCAL BEEF
Slow roasted, served with a chef's homemade Yorkshire pudding, rich pan gravy and horseradish sauce

BAKED SUPREME OF FARMED SEA TROUT
Sat upon buttered samphire and a lobster bisque

ASPARAGUS & PEA RAVIOLI (V)
Served with a tomato & pesto dressing

DESSERTS

WINTER BERRY CREAM PAVLOVA
Served with a choice of cream or ice cream

CLASSIC CHRISTMAS PUDDING
Served with a rich creamy dark rum sauce

LOCAL & CONTINENTAL CHEESE BOARD (£2.95 SUPPLEMENT)
Served with oat biscuits, celery, grapes & a house chutney

BANANA & AMARETTI CHEESECAKE
With a choice of cream or ice cream

FRESHLY BREWED FILTER COFFEE OR TEA
WITH CHOCOLATE MINTS

£59.50 Per Person | £29.50 Children 2-11 years