

Oscar's

French Steakhouse & Bistro

December Lunch

Roast Pumpkin Soup with Toasted Walnuts and Sage Butter (v)
French Country Terrine with Cornichons and Melba Toast
Citrus cured Salmon with Beetroot and Horseradish Relish
Creamy Mushrooms with White Wine and Tarragon on Toasted Brioche
Moules à la Normandie with Bacon and Cider (*starter or main – main with frites*)

Turkey Parcel with Lemon and Thyme Stuffing and Goose Fat Potatoes
Warm Leek and Goats Cheese Tart, Chicory and Pear Salad (v)
Confit Duck Leg with Spiced Red Cabbage, Fondant Potato and Red Wine Sauce
Pan fried Hake Fillet
Aubrey's Beef Medallions with Tomato Provencal, Frites and Peppercorn Sauce

Dark Chocolate Mousse with Iced Peanut Parfait and Passionfruit Sauce
Crème Brulee

Warm Madeleines with Glazed Fig and Spiced Crème Fraiche
Country Apple Galette with Vanilla Bean Ice Cream
Colston Bassett Stilton with Quince Paste, Bread and Biscuits

2 courses £21.00- 3 courses £26.00

*We request a preorder for tables of 8 or more people
For tables of 12 or more a service charge of 10% will be added*

FOOD ALLERGIES AND INTOLERANCES: SOME OF OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION

ALLERGEN MENUS ARE AVAILABLE UPON REQUEST, PLEASE ASK A MEMBER OF OUR TEAM FOR A COPY

AubreyAllen

Oscar's

French Steakhouse & Bistro

December Dinner

Complimentary olives, saucissons and French bread

Roast Pumpkin Soup with Toasted Walnuts and Sage Butter (v)

French Country Terrine with Cornichons and Melba Toast

Citrus cured Salmon with Beetroot and Horseradish Relish

Creamy Mushrooms with White Wine and Tarragon on Toasted Brioche

Moules à la Normandie with Bacon and Cider (*starter or main – main with frites*)

Turkey Parcel with Lemon and Thyme Stuffing and Goose Fat Potatoes

Warm Leek and Goats Cheese Tart, Chicory and Pear Salad (v)

Confit Duck Leg with Spiced Red Cabbage, Fondant Potato and Red Wine Sauce

Pan fried Hake Fillet

Aubrey's Beef Medallions with Tomato Provencal, Frites and Peppercorn Sauce

Dark Chocolate Mousse with Iced Peanut Parfait and Passionfruit Sauce

Crème Brulee

Warm Madeleines with Glazed Fig and Spiced Crème Fraiche

Country Apple Galette with Vanilla Bean Ice Cream

Colston Bassett Stilton with Quince Paste, Bread and Biscuits

2 courses £26.00- 3 courses £32.00

We request a preorder for tables of 8 or more people

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