

Oscar's

French Steakhouse & Bistro

## December Lunch

2 courses £21.00 - 3 courses £26.00

Celeriac Velouté with Truffle Oil and Toasted Walnuts (v)  
Chicken Liver Parfait with Cornichons, Melba Toast and Fig Chutney  
Beetroot Salmon Gravadlax with Horseradish Cream and Rye Crackers  
Creamy Mushrooms with White Wine and Tarragon on Toasted Brioche  
Moules à la Crème (*starter or main –main with frites*)



Turkey Parcel with Lemon and Thyme Stuffing and Goose Fat Potatoes  
Root Vegetable and Goat's Cheese Wellington, Mustard Cream Sauce (v)  
Confit Duck Leg with Spiced Red Cabbage, Fondant Potato and Red Wine Sauce  
Pan fried Hake Fillet with Crab Bisque, Clams, Mussels and Samphire  
Aubrey's Rump Cap Steak with Tomato Provencal, Frites and Peppercorn Sauce



Dark Chocolate Delice with Blackberry Sorbet  
Crème Brulee  
Clementine Tart with Spiced Orange Syrup  
Warm Prune & Armagnac Cake with Vanilla Bean Ice Cream  
Bleu des Causses and 30 month aged Comté with Quince Paste and Biscuits

We request a preorder for tables of 8 or more people \* For tables of 6 or more a service charge of 10% will be added  
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

[www.oscarsfrenchbistro.co.uk](http://www.oscarsfrenchbistro.co.uk)

Oscar's

French Steakhouse & Bistro

## December Dinner

2 courses £28.00 - 3 courses £34.00

Complimentary olives, saucisson and French bread

Celeriac Velouté with Truffle Oil and Toasted Walnuts (v)

Chicken Liver Parfait with Cornichons, Melba Toast and Fig Chutney

Beetroot Salmon Gravadlax with Horseradish Cream and Rye Crackers

Creamy Mushrooms with White Wine and Tarragon on Toasted Brioche

Moules à la Crème (*starter or main – main with frites*)

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Turkey Parcel with Lemon and Thyme Stuffing and Goose Fat Potatoes

Root Vegetable and Goat's Cheese Wellington, Mustard Cream Sauce (v)

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

Pan fried Hake Fillet with Crab Bisque, Clams, Mussels and Samphire

Aubrey's Rump Cap Steak with Tomato Provencal, Frites and Peppercorn Sauce

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Dark Chocolate Delice with Blackberry Sorbet

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