



THE
THREE OAKS
GERRARDS CROSS

Festive Party Menu 2024

*3 Courses - £45 with Petite Fours**

*A pre-order for your party's festive menu choices will be required for groups of 7 & more please.
1 week in advance of your reservation, Please contact us regarding any dietary requirements.*

Starters Plates

French Onion Soup,

Welsh rarebit, croutons, chive oil (ve)

Severn & Wye Smoked Salmon,

smoked crème fraîche, salt baked beetroot, crunchy skin (gf)

Madeira Glazed Chicken Liver Parfait,

apple & cranberry compôte, pickled shallot, house brioche

Mains Course Plates

Truffle Mushroom Tart,

mushroom truffle duxelle, cep mousse, king oyster mushroom,
crispy kale, mushroom ketchup (ve)

Grilled Cornish Market Fish,

winter vegetable, samphire & St Austell mussel chowder (gf)

Roast Norfolk Bronze Turkey,

pig in blanket, roast potatoes, honey roast parsnips, carrot & swede,
brussels sprouts, turkey jus

Slow-Cooked Scottish Blade of Beef,

roast garlic potato rosti, bacon braised cabbage,
garlic crumb, pickled shallot (gf)

Dessert Plates

Dark Chocolate Mousse,

mince pie centre, pear & cinnamon sorbet, granola (ve)(gf)

Blood Orange Treacle Sponge,

marmalade ice cream

Classic Crème Brûlée,

cranberry & orange biscotti biscuit

Christmas Pudding Tart,

brandy crème anglaise (n)

*Petit fours for all: Mince Pie Fudge &
Mandarin & Grand Marnier chocolate truffle*

**prices are subject to change due to extreme & unknown market conditions*

A discretionary service charge of 12.5% is added to all tables

(gf) – Gluten free, (v) – Vegetarian, (ve) – Vegan, (n) – Contains Nuts