



Southwell's Christmas Party

Friday 20th December 2024

Perfect for your Christmas party or get together.

Choose from 2 separate events:

Lunch

1pm - 5pm

Bubbly on Arrival, 2 Course Lunch and Live

Music

£30pp

Evening Dinner

6.30pm - 11pm

Bubbly on Arrival, 2 Course Dinner and DJ

£30pp

Bookings Essential

01636 812701

bookings@oakatthesaracens.com

Festive 2024

28th November - Southwell Late Night Shopping

1st - 31st December 2024

14th December - Bottomless Brunch

20th December - Christmas Party Events

Christmas Eve - Choir & Carols

Christmas Day - Closed

Boxing Day - Brunch 11am-3pm

NYE - Pre Comedy Club Dinner 5pm-6.30pm

New Years Day - Brunch 11am-3pm

Have a wonderful festive season



Southwell • Nottinghamshire

01636 812701

oakatthesaracens.com

Festive 2024

1st - 31st December 2024

Festive Menu & Party Menu



Winter A La Carte

Wednesday-Saturday

12pm - 2pm / 5pm - 8pm (Saturday 8.30pm)

Starters

Winter Spiced White Crab 10

Brown Butter Crumpet - Samphire - Brown Crab Custard (GF*)

Duck Liver Parfait 8

Perigord Truffle Butter - Cherry & Orange Purée - Butter Fried Brioche - Micro Salad (GF*)

Carrot & Cumin Soup 7.50

Pomegranate & Coriander Relish - Curried Vegan Yoghurt - Sourdough Toast (Ve/GF*)

Gin Cured Salmon Gravlax 9

Apple & Fennel Slaw - Pickled Apple - Dill & Lemon Creme Fresh - Nasturtium (GF*)

Mains

Traditional Christmas Dinner 19

Turkey Breast - Cranberry & Sausage Meat Stuffing - Braised Red Cabbage - Goose Fat Roast Potatoes - Brussel Sprouts & Roast Chestnuts - Roasted Roots - Turkey Gravy (GF)

Salt Aged Duck Breast 26

Confit Duck Leg - Sweet & Sour Carrot - Blood Orange - Charred Pac Choi - Five Spice Jus (GF)

Venison 26

Roasted Baby Beetroot's - Goats Cheese & Candied Walnut Tartlet - Creamed Potatoes - Rich Jus (GF*)

Guinea Fowl Breast 24

Chorizo & Corn - Goose Fat Fondant - Baby Watercress - Guinea Fowl Sauce (GF*)

Hake 25

Caramelised Celeriac - Creamed Potatoes - Buttered Baby Leaks - Caviar Beurre Blanc

Classic Fish & Chips | Small 14 / Large 18

Crushed Mint Peas - Tartar Sauce - Lemon Wedge (GF)

Saracens Head Smash Burger 16

Brioche Bun - Mature Cheddar - Smoked Crispy Bacon - Crispy Onions - Roasted Garlic Aioli - Coleslaw - Skin On Fries (GF*)

Indian Style Cauliflower Burger 15

Naan Bread - Mango Chutney - Mint Yoghurt - Skin On Fries (Ve)

Wild Mushroom & Truffle Pithivier 18

Jerusalem Artichokes - Pickled Kohlrabi - Miso & Sweet Onion Jam (Ve/GF*)

Festive Lunch & Early Bird Menu

12pm - 2pm / 5pm - 6.30pm

2 Courses 30 | 3 Courses 35

Starters

Caramelised Celeriac & Miso Soup

Maple & Apple - Toasted Bloomer - Whipped Brown Butter (Ve*/GF*)

Gin Cured Salmon Gravlax

Apple & Fennel Slaw - Pickled Apple - Dill & Lemon Creme Fresh - Nasturtium (GF*)

Duck Liver Parfait

Perigord Truffle Butter - Cherry & Orange Purée - Butter Fried Brioche - Micro Salad (GF*)

Mini Baked Camembert

Date Purée - Sticky Walnut Bun (GF*)

Mains

Traditional Christmas Dinner

Turkey Breast - Cranberry & Sausage Meat Stuffing - Braised Red Cabbage - Goose Fat Roast Potatoes - Brussel Sprouts & Roast Chestnuts - Roasted Roots - Turkey Gravy (GF)

Cod Loin

Chive Cream - Sea Vegetables - Buttered Baby Potatoes (GF*)

Roast Winter Vegetable Wellington

Garlic & Thyme Roast Potatoes - Braised Red Cabbage - Sprouts & Chestnuts - Vegan Gravy (Ve/GF*)

Saracens Head Smash Burger

Brioche Bun - Mature Cheddar - Smoked Crispy Bacon - Crispy Onions - Roasted Garlic Aioli - Coleslaw - Skin On Fries (GF*)

Desserts

Sticky Toffee Chocolate Pudding

Salted Caramel Sauce - Honeycomb - Caramel Honeycomb Ice Cream (GF*)

Classic Christmas Pudding

Courvoisier Brandy Cream - Clotted Cream Ice Cream - Red Currants (GF*)

Vegan Pecan Pie

Salted Pecan Brittle - Vanilla Ice Cream (Ve/GF*)

Rich Chocolate Delice

Boozy Cherry Jam - Cherry Sorbet (GF*)

Festive Party Menu

2 Courses 25 | 3 Courses 30

Parties of 10 or over

Starters

Caramelised Celeriac & Miso Soup

Maple & Apple - Toasted Bloomer - Whipped Brown Butter (Ve*/GF*)

Duck Liver Parfait

Perigord Truffle Butter - Cherry & Orange Purée - Butter Fried Brioche - Micro Salad (GF*)

Gin Cured Salmon Gravlax

Apple & Fennel Slaw - Pickled Apple - Dill & Lemon Creme Fresh (GF*)

Mains

Traditional Christmas Dinner

Turkey Breast - Cranberry & Sausage Meat Stuffing - Braised Red Cabbage - Goose Fat Roast Potatoes - Brussel Sprouts & Roast Chestnuts - Roasted Roots - Turkey Gravy (GF)

Roast Winter Vegetable Wellington

Garlic & Thyme Roast Potatoes - Braised Red Cabbage - Sprouts & Chestnuts - Vegan Gravy (Ve/GF*)

Cod Loin

Chive Cream - Sea Vegetables - Buttered Baby Potatoes (GF*)

Desserts

Sticky Toffee Chocolate Pudding

Salted Caramel Sauce - Honeycomb - Caramel Honeycomb Ice Cream (GF*)

Classic Christmas Pudding

Courvoisier Brandy Cream - Clotted Cream Ice Cream - Red Currants (GF*)

Vegan Pecan Pie

Salted Pecan Brittle - Vanilla Ice Cream (Ve/GF*)