

Boxing Day Banquet Platters

A sumptuous spread of individual table platters
£25 per head, £12 for children under 12

Available by prior booking, platters served from 12.30-3pm

Recover from the celebrations of the day before
with our Boxing Day table platters!
Your own personal table will be served with our
table platters, so you can graze at your leisure over
some great beers, wines and cocktails.

TO INCLUDE

Christmas Spiced Homemade Scotch Egg
Cold Meats of Turkey and Topside of Beef
Cured Hams and Salami
Pigs in Blankets
Warm Mini Camembert
Local Cheese Selection
King Prawns and Smoked Salmon
Marinated Olives, Sundried Tomatoes,
Capers and Mini Gherkins
Deli Style Pork Pie
Cherry Tomato and Rocket Leaf Salad
Duck and Orange Pate
Warm Rustic Breads, Oil and Balsamic

FOR PUDDING

A twisted trio of puds per person
3 mini desserts covering 3 taste sensations
Chocolate, Toffee and Berry

Making your Booking

Make a provisional reservation with us via
phone, email or in person

Christmas menus must be pre-booked
and pre-ordered

Given the current pandemic situation we do ask for
a deposit of £10 per person to secure your booking,
however this will remain fully refundable up to 48 hours
prior to your booking. Your deposit is payable within
10 days of the provisional reservation to secure the table.
Please note we sadly no longer accept cheques

On receipt of the deposit, we'll give you a
pre-order sheet to complete.

Please indicate menu choices for everyone, along with
any dietary/allergy issues and return your completed
sheet to us no later than 10 days before the party date
(Friday 11th December for Christmas Day).

Part deposits (when individual guests cancel
from a party) may not be used against the final
total, so please do make your guests aware of this
when paying a deposit.

Full allergen information is available for all
our dishes; please ask.

THE OAK STEAKHOUSE AND GRILL AND THE TWISTED SPOON

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Christmas at

THE
OAK & **Spoon**
STEAKHOUSE+GRILL the twisted
at **OAK**

Festive Menu,

Join us for sparkling bubbles and good cheer
within your own social bubble!

Available by prior booking and pre-order from 1st to 24th December
£25 per guest for 3 courses, including a glass of prosecco
on arrival, or soft drink alternative
£18 per guest for 2 course lunch menu (Monday – Friday, 12-2.30pm)
Maximum party size of 6 people, no split tables permitted

STARTERS

Roasted Root Vegetable Soup (v)

toasted seeds, crispy onions and giant garlic croutons to dip

Wild Mushroom and Griddled Halloumi Brushetta (v)

white wine, tarragon cream sauce

King Prawn, Smoked Salmon and Avocado Stack

fresh mustard micro herbs

Mini Beef and Horseradish Yorkshire Pudding

filled with creamy celeriac puree

MAINS

Pancetta Wrapped Turkey Breast

with apricot and sage stuffing, 'pigs in blanket', roast potatoes, honey glazed parsnips and seasonal vegetables

Roasted Sirloin of Beef

rosemary and Dijon mustard sauce, roast potatoes, honey glazed parsnips and seasonal vegetables

Traditional Fish Pie

king prawns, smoked haddock, basa fillet in a creamy wholegrain mustard and cheddar mornay sauce, cheesy potato mashed top, and served with winter vegetables

Mushroom, Cornish Brie, Hazelnut and Cranberry Tart (v)

topped with a herby breadcrumb, served with crisp winter leaves and baby potatoes

DESSERTS

Traditional Christmas Pudding

with brandy crème anglais

Dark Chocolate Tart

with winter spiced pear ice cream

Honey and Caramelised Fig Opera Cake

multi layered with tonka bean infused chocolate sauce

Passionfruit Mousse

with toasted meringues

Caramel and Raspberry Crumble

with bay leaf sorbet (allergen free)

Allergen free options available by request upon prior booking

Festive Tea Parties!



At the Twisted Spoon Teahouse, enjoy a wonderfully festive afternoon high tea. Join us for an afternoon of calm, nattering with friends, safe in your personal social bubble!

Available by prior booking only, 1pm, 3.30pm and 6pm sittings
1st to 30th December (excluding Christmas day and Boxing day)
Maximum party size of 6 people, no split tables permitted

Mini Sandwich Selection

Roast turkey and stuffing, braised beef and horseradish cream, smoked salmon, crème fraiche and rocket leaves, Cornish brie and cranberry jelly
(other vegetarian options also available)

Hot 'Pigs in Blankets' or Warm Vegetable Mini Quiches (v)

Festive Fruit Scones

with cranberries and cinnamon,
Cornish clotted cream and damson preserve

Festive Sweet Treats

'Barackmag' Salted Caramel Pastries, Mince Pie Bar, Chocolate Pine Cone, Pistachio Cranberry Fudge, Clementine Panna Cotta, Layered Honey Cake

All the above are served with bottomless craft coffees using 'Iron & Fire' locally roasted beans or whole leaf Teapigs loose leaf teas, including their spiced winter red tea and the Rooibos crème caramel tea

£15 per person

Upgrade to include also our festive drinks of hot homemade mulled wine, mini bottle of sparkling Italian prosecco, or our glass Gin Tea pots, with your choice of gin

£20 per person

Please note throughout December all
Afternoon Teas are from the Festive menu only.

Allergen free options available by request upon prior booking

Christmas Day Menu,

£70 per guest for 4 course lunch
£35 for children under 12

Maximum party size of 6 people, no split tables permitted

STARTERS

Roasted Carrot and Orange Soup (v)

with toasted seeds and turmeric oil, and fresh crusty bread

Cranberry, Pistachio Rolled Goats' Cheese 'Figgy' Roll (v)

served with caramelised figs and crisp breads

Pan seared Pigeon Breast

with horseradish and celeriac puree, black cherry jus

King Prawn and Pea, Rosemary Risotto

laced in a prawn bisque sauce

MAINS

Roast Turkey

wrapped in pancetta, apricot and sage stuffing, honey glazed parsnips, roast potatoes, seasonal vegetables, and 'pigs in blankets'

Roast Beef Fillet Tenderloin

seared in garlic and rosemary, with a rich red cabernet wine and thyme sauce, roast potatoes, and seasonal vegetables

Honey Glazed Baked Salmon Fillet

topped with garlic king prawns, crisp-leaf Lyonnaise potatoes, and seasonal vegetables

Wild Mushroom and Lentil Wellington (v)

with nobi, shitake and chestnut mushrooms, wrapped in a light puff pastry, Madeira and pink peppercorn sauce, roast potatoes and seasonal vegetables

DESSERTS

A sharing platter on the table for all

including mini Christmas pudding, brandy cream, chocolate yuletide log, apple and spiced mince bar, black forest cheesecake

TO FINISH

The Oak's local cheese board using Hereford Hop, Oxford blue, organic brie, with homemade chutney, celery and fruits and biscuits

Allergen free options available by request upon prior booking