



CHRISTMAS MENU

TWO COURSES 39.9

Two courses including a Christmas cracker & glass of Mimosa

THREE COURSES 49.9

Three courses including a Christmas cracker & 2 glass of prosecco

To book your Christmas party please email us at bookings@oysteria.co.uk.
Minimum 48 hours required – All prices listed are per person – T&C's APPLY

VEGAN options available

Before ordering please speak with a member of staff if you have any food allergy or intolerance.
A cakeage fee of £3.50 per guest will be added to your bill for the cakes the guests bring in for their occasions.
A discretionary service charge of 12.5% will be added to your bill, however, for groups of 6 or more this charge is compulsory.



STARTERS



SPARKLE OYSTERS

Three oysters topped with caviar & champagne vinaigrette

GF

MERRY ONION SOUP

Slow cooked onion soup served with cheesy garlic bread

A / V / GF*

SCALLOPS CLAUS

Tenderly cooked Scallops with velvety leek & potato purée, garnished with samphire beans & caviar

GF

GAMBERI ALL THE WAY

Fresh king prawns cooked in tomato & chili served with a focaccia

GF* / A

THREE WISE BRUSCHETTE

Classic / Fig, burrata, parma ham / Aubergine parmigiana



MAINS



A CHRISTMAS STORY

Roasted turkey breast, served with Yorkshire pudding, sautéed Brussels sprouts, pigs in blankets, roast potatoes, cranberry sauce & gravy

A

SQUID STOCKING

Grilled whole fresh squid filled with our savory stuffing on puttanesca sauce

ALL I WANT IS VONGOLE

Linguine pasta with clams topped with red mullet bottarga

A / GF*

LAMB SHANK NOEL

Slow cooked lamb shank, served with mashed potatoes & rich savory gravy

A / GF*

HOLY CANNELLONI

Pasta tubes stuffed with ricotta & spinach, baked in a rich tomato & bechamel sauce topped with parmesan

V



DESSERTS



PANETTONE EXPRESS

Layers of buttery panettone slices, topped with a rich custard, seasoned with cinnamon, vanilla & a blend of aromatic spices

V

TRADITIONAL TIRAMISU

Coffee & liquor soaked savoiardi layered with marscapone cream & cocoa

V / A

CHRISTMAS TREE BROWNIE

Chocolate brownie with candied orange served with one scoop vanilla & cinnamon gelato

GF / V

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Molluscs, Sulphites, Lupin, Peanuts, Wheat. Some gluten free options come with bread that contains gluten, please notify your waiter of allergens. A discretionary service charge of 12.5% will be added to your bill

V VEG - GF GLUTEN FREE - VE VEGAN - A ALCOHOL - GF* GLUTEN FREE AVAILABLE



