



THE OAKLEIGH

CHRISTMAS FAYRE MENU

STARTERS

Roasted Butternut Squash Soup (V)

Served with local toasted bread and butter.

Smoked Salmon Roulade (GF)

Cream cheese, dill, cucumber wrapped in Scottish smoked salmon and finished with watercress and red onion, caper dressing.

Brixworth Chicken liver pate

Chicken liver pate, toasted country bread and sweet cranberry chutney

Peppered Mushroom (V)

On a toasted rustic bread Topped with crumbled Stilton Cheese

MAINS

Traditional Roast Turkey

With sage and onion stuffing, chipolatas, traditional roast potatoes, seasonal vegetables and gravy.

The Festive Special Beef Burger

Smoked bacon, dry aged beef, grilled brie wedge, caramelised red onions & crispy cos. All trapped in a brioche bun & oozing juice. With salted chips & pickled cranberry coleslaw.

Turkey Caesar Salad

Grilled turkey fillets, crispy bacon, anchovies, boiled egg, cos lettuce, Caesar dressing, croutons & parmesan shavings.

Swap turkey for grilled Halloumi for a vegetarian option.

Pan Fried Salmon Fillet (GF)

Fillet of salmon, on A bed on Sauté potatoes, wilted kale, and finished with a caper & dill sauce.



Sirloin Steak £3 supplement

Cooked to your Likings, served with chunky chips, grilled tomato & mushroom house salad & onion Rings.

Why not add a steak sauce for just £1.95?

A choice of pepper /Diane or stilton

Vegan Nut Roast (V) (GF)

With traditional roast potatoes, seasonal vegetables, and cranberry infused gravy.

Belly of Pork (GF)

Slow roasted belly of Pork, served roast potato, vegetable & red wine jus.

DESSERTS

Rich Christmas Pudding (V)

Served with brandy sauce.

Lemon Posset (V)

Homemade with short bread biscuit.

Salted Caramel Chocolate Brownie (V)

Served with cream.

Festive Cheesecake (V)

With raspberry coulis.

Classic Cheese & Biscuits (V) (GF)



£2 supplement

Mature cheddar, Somerset brie & blue stilton served with crackers, grapes, celery & caramelised onion chutney.

Why not add a 50ml glass

of vintage port for just £3.00

THREE
COURSES
£22.95

TWO
COURSES
£19.95

MONDAY TO THURSDAY
10%
OFF
YOUR FOOD BILL

*For bookings between 23rd November to 10th December when you book & pay your deposit before the 15th of November.

(V) Suitable for vegetarians. (GF) Gluten free.

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about the allergenic ingredients in our dishes. All weights are approximate before cooking. Some items on this menu may contain nuts or nut derivatives. Some fish products may contain small bones. All items are subject to availability. All prices include VAT. Gratuities are discretionary. We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at The McManus Managed Pub Company, Kingsthorpe Road, Northampton NN2 6HT.

CHRISTMAS FAYRE MENU

MAKE YOUR BOOKING NOW!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £10 per person.

STARTERS

NUMBER
REQUIRED

Roasted Butternut Squash Soup (V)	
Brixworth Chicken liver pate	
Peppered Mushroom (V)	
Smoked Salmon Roulade (GF)	

MAINS

Traditional Roast Turkey	
The Festive Special Beef Burger	
Pan Fried Salmon Fillet (GF)	
Turkey Caesar Salad	
Sirloin Steak	
Vegan Sweet Potato & Sage Nut Roast (V) (GF)	
Belly of Pork (GF)	

DESSERTS

Rich Christmas Pudding (V)	
Lemon Posset (V)	
Salted Caramel Chocolate Brownie (V)	
Gingerbread Cheesecake (V)	
Classic Cheese & Biscuits (V) (GF)	

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

A deposit of £10 per person is required for parties dining from our festive menus between 23rd November and 1st January 2020 (excluding Christmas Day). Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. For Christmas Fayre bookings to qualify for the 10% off your food bill offer deposits to be paid in full before 15th November, and the offer is valid for bookings between 23rd November to 10th December. In the event of any government imposed restrictions relating to covid 19 which result in a cancellation of your booking a full refund will be offered, if an alternative date can not be agreed.

WINE

NUMBER
REQUIRED

White	Ren Sauvignon Blanc £20.95 New Zealand (12.5%) Zesty, ripe tropical notes and smooth finish	
Red	Dead Man's Dice Malbec £19.50 S Africa (13.0%) Deep, vibrant, intense nose of plum and dark chocolate	
Rosé	Ponte Pinot Grigio Rosato £17.95 Italy (12%) Light and delicate pink Pinot Grigio that is off-dry on the palate	
Prosecco	Ponte Prosecco Extra Dry £25.95 Italy (12%) Clean, dry and crisp with a creamy finish	
Champagne	Taittinger Brut Réserve NV £58.95 France (12%) Toasty and biscuity on nose with good weight of fruit	
Port	Taylor's Late Bottle Vintage Reserve £36.95 Glass £4.45 Portugal (20.0%) Delightful deep prune fruit flavours	

Special requirements

Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit/payment to the value of

£

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

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