YOUR CHRISTMAS STARTS HERE...

LETS GO CRACKERS AND DANCE ON THE TABLES

RS
CHÂTEAU DES ROQUES
CUVÉE DU CHÂTEAU
ACQUEYRAS
TION D'ORIGINE PROTÉGÉE
2014

BORN 2015

OLD ALE AND COFFEE HOUSE

BUFF & BEAR SALOONS

THIS IS OUR THIRD CHRISTMAS HERE AT THE OACH AND WE'VE REALLY GOT IT CRACKED!

We can do parties for up to 40 of you for drinks and 25 for sit downs and can even give you a private space in our garden grotto!

So here are our menus to whet your festive whistle and to allow you to start thinking about the range of drinks and fun that you'd like to add to really get your party started.

We can do jugs of cocktails, magnums of wine, buckets of beers, gin and tonic jamborees, mulled cider, Champagnes and Prosecco .... Or combo packages to suit your needs.

We are open every day (except Christmas Day) for drinks and lunch and of course on New Years Eve for plenty of dancing on the tables .... Halleluiah ....

BUFF & BEAN

BUFFETS AND CANAPÉS FOR UP TO 40

Buffet from £17.50 per person | Canapé boards £10 / £12

BUFFET

Smoked fish platter, horseradish and beetroot dip

Cold rare roast Sirloin

Puy lentil and smoked Cheddar "meat-free" loaf

Quiche Lorraine

Honey roast Wiltshire ham

Baked salmon fillet with green herb mayonnaise

New potato salad with shallot butter

Spiralised carrot, courgette & butternut squash, balsamic dressing

Fat chips, French fries or roast potatoes

CANAPÉS

Smoked mackerel pâté on rye toast / Chèvre and heritage tomato bruschetta / Roast chipolata on buttered mash / Beetroot and horseradish blinis with garlic mushrooms / Quiche Lorraine / Courgette frittata / Chilli prawns on toast with Marie Rose / Honey mustard chipolatas / Baby bubble and squeak / Valrhona chocolate brownie, Jude's honeycomb ice-cream / Saffy's Sticky Toffee, clotted cream

Wild Beer "Bibble" braised beef sliders / Spicy crab cakes, sweet chilli sauce / Smoked "Chalk Stream" trout twists, crème fraîche

If you suffer from a food allergy or intolerance, please let us know upon placing your order.
Any other dietary needs or queries please contact Kata oachevents@buffandbear.com

CHRISTMAS LUNCH OR DINNERS FOR UP TO 25

£25 for two courses, £29 for three courses

STARTERS

Roast onion soup, Godminster Cheddar croutons

Classic Prawn Cocktail

Pork belly & duck terrine, piccalilli, toasted rye

Aubergine and garlic caviar, herb polenta, yellow pepper concasse

MAINS

Roast Turkey, prosciutto and cabbage ballotine, sage and chestnut stuffing, Yorkshire pudding

Braised steak au poivre, horseradish dumpling

Cornish fish stew

Leek, sweet potato & Jerusalem artichoke pithivier

All served with winter greens, roasted vegetables, roast potatoes & cauliflower cheese

DESSERTS

Christmas pudding, brandy custard.

White and dark chocolate tart, Chantilly cream

Pear and apple tarte tatin, blood orange sorbet

Passionfruit & lime marmalade mousse, shortbread

ADD A LITTLE EXTRA?

Dorset Oysters / Selection of local cheeses /
Candied fruit jellies / Mince pies / Coffees and infusions

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FALA
LALA
LALA
LALA
LALA
Ribbon

BUFF & BEAR

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Please do pop in, call
or email us to discuss your ideas ...
we love planning a party!

01722 410541

www.oldaleandcoffeehouse.com

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