

BOOKING FORM

Advance booking is essential. A non-returnable deposit of £5 per person is required. A service charge of 10% will be added to the food bill for parties of six or more.

Name:

Tel no:

No. of people: Date: Time:

STARTERS	TOTAL
Soup	
Pate	
Salad Niçoise	
Carpaccio	
Caprese	
MAIN COURSES	
Turkey	
Game Pie	
Pork	
Seabass	
Vegetarian Wellington	
SWEETS	
Christmas Pudding	
Tiramisu	
Sorbet	
Cheese	

Please return the booking form along with your deposit at least 7 days in advance (cheques made payable to 'Surrey Oaks').

CHRISTMAS AT THE SURREY OAKS



Our Christmas menu will be available
lunch time & evening from
Thursday 1st to Friday 23rd December 2005

Lunch time serving 12 noon 'til 2.30pm
latest ordering time 1.45pm

Evening serving 7.00pm 'til 10.00pm
latest ordering time 8.45pm



THE SURREY OAKS

Parkgate Road, Newdigate, Surrey, RH5 5DZ.
Tel/Fax: 01306 631200 Email: ken@surreyoaks.co.uk
www.surreyoaks.co.uk



Surrey Pub of the Year 2005

STARTERS

Winter Minestrone Soup (v)

served with crusty French bread

Chicken Liver Patè with Champagne & Truffles

served with apricot & orange chutney and granary toast

Provençal Salmon Salad Niçoise

classic french salad topped with seared salmon fillet
served with virgin olive oil & balsamic vinegar dressing

Carpaccio of Sugar Cured Venison

with fresh basil, parmesan shavings & capers

Caprese Salad (v)

the classic italian salad - tomato, mozzarella & fresh basil served with ciabatta bread

MAIN COURSES

Traditional Roast Turkey & 'Trimmings'

slices of white & dark meat served with a chipolata
wrapped in bacon and chestnut & apricot stuffing

Homemade Mixed Game Pie

pheasant, venison & rabbit pie with chef's special recipe pastry

Roast Belly of Pork

slow roasted pork belly with mulled 'Mole's Black Rat' real cider

Baked Seabass Parcel

fillet of seabass with porcini mushrooms, baked in a foil parcel

Seasonal Vegetable Wellington (v)

filo pastry filled with seasonal vegetables with a red wine, mushroom & onion sauce

All served with roast or new potatoes & a selection of roasted seasonal vegetables.

SWEETS

Traditional Christmas Pudding

with brandy sauce

Christmas Tiramisu

it wouldn't be Christmas without our version of the classic italian trifle!

Lime, Lemon & Mango Sorbet Cocktail

Cheeseboard

a selection of English & Continental cheeses served with apple,
grapes, celery and biscuits

Coffee, Chocolate Truffles & Crackers



2 courses with coffee - £16.50

3 courses with coffee - £19.50

**A selection of traditional Christmas ales
and fine wines will be available
to accompany your meal.**

HAPPY CHRISTMAS TO EVERYONE