How to Book your Meal Availability

Our dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 1st until the 24th December 2024

A non-refundable *deposit of £5.00 per person is required for the festive menu. A receipt for your deposit will be issued and deducted from your bill.

Please telephone first (01803 812411) to confirm availability of your required date and make a provisional booking and then complete the appropriate booking form and return to us within 7 days, along with your deposit.

Please make cheques payable to Two Mile Oak Inn.

If you wish to pay your deposit by credit / debit card, please do so over the phone when you make your provisional booking.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

Simply complete the booking form on the back and return with the appropriate 'deposit per person'.



Christmas Festive Menu 2024 2 courses £27.50 - 3 courses £32.50

Starters

Roasted Tomato & Basil Soup (gf available)
Wild Grouse, Brandy & Herb Pâtè
Mango & Brie Parcels (v)
Smoked Salmon & Prawn Cocktail (gf available)
Sweet Chilli Filled Falafel Bites (v) (ve) (g/f)

Mains

Roast Breast of Turkey with all the trimmings (gf available)
Fillet of Seabass with a Prawn, White Wine & Dill Sauce (gf)
Chicken, Gammon & Leek Pie
Mushroom, Brie & Cranberry Wellington (v)
Vegetarian Nut Roast (v) (ve) (g/f)

All served with Roast Potatoes and Seasonal Vegetables

8oz Rum Steak served with Tomato, Mushrooms, Steak Chips & Peppercorn Sauce £4.00 supplement

Dessents

Christmas Pudding with Brandy Sauce
Baked Lotus Biscoff Cheesecake (ve)
Black Forest Sundae (g/f)
Coffee & Brandy Crème Brûlée (g/f)
Raspberry & Hazelnut Meringue Roulade (g/f)
Cheese & Biscuits £2.00 supplement



Booking Form Festive Menu 2024

Simply complete the booking form below and return with the appropriate *deposit per person. Roasted Tomato & Basil Soup Grouse, Brandy & Herb Pâtè Mango & Brie Parcels Smoked Salmon & Prawn Cocktail Sweet Chilli Filled Falafel Bites Roast Breast of Turkey Fillet of Seabass Chicken, Gammon & Leek Pie Mushroom, Brie Wellington Vegetarian Nut Roast 8oz Rump Steak Christmas Pudding Baked Lotus Biscoff Cheesecake Black Forest Sundae Coffee & Brandy Crème Brûlée Roulade Cheese & Biscuits

