PRIVATE HIRE
AVAILABLE
MONDAY - FRIDAY
GROUPS OF 45-70 PAX

Buoy & Oyster

PARTY NIGHT DATES
£35pp
LIVE DJ 7.30PM - 10PM
Thurs 3rd , 10th & 17th dec

Festive Set Menu

AVAILABLE 12-9PM
WEDS - FRI

WEDS 2ND DEC - FRI 18TH DEC
2 COURSES - £29 3 COURSES - £35

STARTERS

CLASSIC PRAWN COCKTAIL
Bloody Marie Rose sauce, shredded iceberg lettuce, & lemon

DUCK LIVER PARFAIT
On toasted sourdough with plum chutney & crispy chicken skin

CELERIAC SOUP (V)
Creamed winter soup with wild mushrooms & truffle served with a mini loaf & butter
(Vegan option available - please ask)

MAINS

SEA-TROUT WELLINGTON
Nori seaweed & spinach wrapped fish in flakey pastry
with allotment greens & champagne butter sauce

BUTTER-BASTED TURKEY BREAST
Chestnut & cranberry stuffing, duck fat roast
potatoes, pigs in blankets, maple-glazed carrots, sprout tops
& festive gravy

TANDOORI CAULIFLOWER STEAK (VE)
South Indian curry sauce, sweet potato spinach sag aloo & an onion bhaji

DESSERTS

STEM GINGER PARKIN
Sea-salted caramel ice-cream

CHRISTMAS PUDDING TRIFLE
Layered with mulled wine jelly, English cream & set custard

CHEF'S "NO SUPPLEMENT" CHEESEBOARD
Chef's selection of 3 cheeses with crackers & chutney