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ALPHA *at* OSCARS



EVENT MENU

Warm Baked Breads with Butter

Starters

Smoked Salmon and Celeriac Remoulade

Sliced locally smoked salmon, celeriac, horseradish mayonnaise with a citrus oil

Pulled Pork, Black Pudding and Crispy Egg

Slow cooked pork shoulder, black pudding and a panko coated egg with mustard mayonnaise

Fig and Goats Cheese Parcels

Fig chutney and goats cheese filled filo parcels with salad leaves, grapes and balsamic reduction v

Great Brickhill Smoked Chicken Salad

Locally smoked chicken breast, pine nuts, pear and smoked cheese with orange dressing gf

Mains

Free Range Chicken Breast

Oven roasted chicken breast, chorizo roasted new potatoes, courgettes, peppers and a cream finished sauce gf

Sirloin of Beef

Roasted sirloin of beef, dauphinoise potato with tender stem broccoli and red wine sauce

Pesto Cod Loin

Oven roasted pesto topped cod loin with roasted new potatoes and samphire

Risotto

Asparagus, pea and parmesan risotto

Desserts

Profiterole Surro in Vascetta

Choux pastry filled with vanilla cream covered in chocolate sauce

Tiramisu

Coffee flavoured layered sponge with fresh mascarpone cream

Strawberry Cheesecake

Strawberry topped cheesecake with a crunchy biscuit base

Oscars Cheese Plate

A selection of specially selected cheeses served with chutney, grapes, quince jelly and biscuits

Coffee and Chocolates