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# ALPHA *at* OSCARS

## EVENT MENU

1 course £28 - 2 course £36 - 3 Course £45

MEMBERS RECEIVE A 10% DISCOUNT

### STARTERS

Leek & Potato Soup

*Chunky leek & potato soup with warm baked bread V*

Breaded Brie

*Panko coated warm baked breaded Brie, fine leaves & fig chutney V*

Melon & Parma Ham

*Locally cured ham, melon spheres, mozzarella & spring onion salad with Oscars lemon & basil dressing*

Breaded Prawns

*Warm breaded prawns, raw salad mix with peppers, bean sprouts, red cabbage & mangetout dressed in a lime, coriander & sweet chilli dressing*

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### MAINS

Sirloin Of Beef

*Highland reared sirloin of beef served pink  
(Please ask a member of the team if your preference is well done)*

Chicken Supreme

*Pan seared & roasted free range chicken supreme*

Salmon En Croute

*Puff pastry wrapped salmon fillet with spinach*

*All served with Fondant potato, fine asparagus & a mushroom cream sauce*

Risotto

*Forest mushroom risotto with grated Parmesan & truffle oil V*

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### DESSERTS

Vanilla Crème Brûlée

*Vanilla bean crème Brûlée with shortbread fingers*

Chocolate Cheesecake

*Belgian chocolate & cherry cheesecake with Raspberry sorbet VG*

Oscars Cheese Board for One

*A selection of specially selected cheeses served with chutney, grapes & water biscuits*

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Fair Trade Coffee & Chocolates