

Christmas Menu

Starters

French Onion Soup

A deliciously rich classic French onion soup topped with a toasted Gruyere cheese crouton.

Spiced Winter Vegetable Soup (ve, gf)

Sprinkled with fresh chives, with a rye boule and a dash of vegan cream.

Prawn Cocktail (†)

With dill, avocado, watercress, fromage frais and a touch of brandy. Served with warm petit pain and a slice of lemon

Baked Camembert (v)

A Mini Baked Camembert studded with Rosemary and Clementine drizzled with Fig Chutney.

Duck Rilette

A duck pate made with lightly seasoned duck and pork, with a hint of gin.

Mains

Choose from:

English topside of Beef matured for 21 days, free range Turkey or outdoor bred Gammon.

All served with:

Roast potato, pork chipolata wrapped in smoked bacon, chestnut and pork sausage meat stuffing, honey roasted parsnips, Brussel sprouts, leeks, peas, carrots, broccoli, savoy cabbage, rich homemade gravy, Yorkshire pudding (gluten free on request).

Festive Nut Roast, Veggie Sausage, Vegetarian Stuffing and Gravy, with all the trimmings. (v)

Made Walnuts, cashews, butternut squash, carrot, sweet potato and cheddar cheese. Topped with a white onion marmalade, apricots, cranberries and flaked almonds.

Carrot Wellington with Spiced Marmalade Roast with all the trimmings(ve).

Carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case.

THE BONNIE BLUE OAK PUBLIC HOUSE AND RESTAURANT

40 Oak Road, Tiptree, Colchester, Essex, CO5 0NF

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pudding

Christmas Pudding (v)

With clotted cream cherry ice cream and caramel sauce.

Gin and Tonic Cheesecake (v)

A perfect sweet treat made with a combination of your favourite cocktail and dessert.

Strawberry Baileys Christmas Eton Mess

Raspberry & White Chocolate meringue, with fresh strawberries, raspberries jelly pieces, whipped cream, vanilla ice cream, drizzled with Strawberry Baileys.

Chocolate Truffle Brownie Torte (ve, gf).

chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb.

Cheese and biscuits (Additional £2.50)

A selection of three different cheeses served with hand baked cheese biscuits, grapes, celery and caramelised red onion chutney.

Tea or coffee, mince pies and after dinner mints

£29.80 per person and £15.00 for Children under 10.

Booking only, available Tuesday 3rd to Tuesday 24th December 2024.

All items are subject to availability. Dishes may vary. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if concerned about the presence of allergens.

V suitable for vegetarians, Gf gluten free, Ve vegan, † may contain fish bones or shell, ≈ spicy. * All weights are approximate prior to cooking. Metric equivalent 10oz-1lb-454g

Payment options: We accept debit, credit card or cash payments. We do not accept American Express cards or cheques.

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