

CELEBRATE AT THE WILDMOOR OAK



GATHER, DINE AND CELEBRATE

MENU

Wednesday 25th November – Thursday 24th December

Two courses £35.50 | Three courses £39.50

Not available on Sundays. Vegan options available on request.

STARTERS

White onion soup, cheesy bread

Salmon gravadlax, crayfish and crème fraîche, toast

Fried Somerset brie and cranberry hot sauce

Duck rilette, plum and ginger chutney, toast

MAINS

Free-range turkey, chipolatas, cranberry stuffing,
roast potatoes and vegetables

Seabass, mussels and chive butter sauce,
savoy cabbage and new potatoes

Slow-cooked blade of beef, mash and braised red cabbage

Mushroom, spinach and lentil pie, greens

EXTRAS

Braised red cabbage 4.00

PUDDINGS

Chocolate and salted caramel mousse, honeycomb

Spiced fruit bread and butter pudding, custard

Lemon posset, blackberry compote

Treacle tart, candied pecans and clotted cream ice cream

CHOOSE US

Let us be the host - from small groups to large parties up to 30, join us for your work gathering, the family catch up, or evening celebration.

We care about the food we serve - quality ingredients and dishes cooked with care, you can put your trust in us. British beef, bronze turkey and genuine warmth - service you'll remember.

For all bookings over a six, we require a deposit and pre orders for 10 or more.

BOOK HERE



YOUR CHRISTMAS CALENDAR

From our Christmas jumper lunch everyone loves, to a pub quiz and we're bringing back the party this New Year's Eve - there's plenty to look forward to.

SEE WHAT'S
IN THE
DIARY



The Wildmoor Oak, Top Road, Wildmoor, Bromsgrove, B61 0RB
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