



## SEASONS GREETINGS FROM THE OYSTER TAVERN

### Starters

- Homemade Soup of the Evening
- Oyster Tavern Seafood Chowder.
- Stuffed Breaded Mushrooms with garlic mayonnaise
- Golden Fried Brie with Cumberland sauce and salad
- Steamed Mussels in a white wine and garlic cream sauce topped with crunchy garlic croutons

### Main Courses

- Crispy Confit of Duck with champ potato and an orange reduction.
- 8oz. Irish Sirloin Steak served with sautéed onions & mushrooms served with a pepper sauce or garlic butter
- Turkey and Ham served with a red wine jus.
- Hot Seafood Selection served in a tarragon cream sauce.
- Stuffed Pepper with fragrant rice and Provencal sauce.
- Homemade Seafood Pie served in fresh mashed potato and topped with cheddar cheese

### Assiette of Oyster Tavern Desserts

Teas and Coffee.

