

The Oak Barn

Sunday Roast

Starters

~Chefs Soup of the Day~
With Crusty Bread

~Baked Field Mushroom~
Filled with Caramelised Red Onion,
Feta Cheese and Herb Crust

~Smooth Chicken Liver Pate~
Apple and Cinnamon Chutney, Crusty Bread

~Roast Cherry Tomatoes and Mozzarella~
Aged Balsamic Dressing and Mixed Leaves

~Chicken Caesar Salad~
Parmesan Shavings and Croutons

~Crispy Whitebait~
Homemade Tartar Sauce

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Main Course

~Roast Sirloin of Beef~
Yorkshire Pudding and Rich Gravy

~Roast Loin of Pork~
Crackling, Thyme and Calvados Jus

~Roast Leg of Lamb~
Rosemary and Redcurrant Gravy

~Roast Chicken~
Sage and Onion Stuffing, Rich Chicken Gravy

~Button Mushroom, Onion and Cheddar
Cheese Suet Pudding~
Shallot Gravy, Creamy Mash and Buttered Vegetables

~Baked Fillet of Salmon~
Lemon Butter Sauce and New Potatoes

~Vegetable Lasagne~
Layered with Beans & Spinach, Topped with
Mozzarella Classic Tomato & Basil Sauce

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All mains served with Rosemary Roast Potatoes,  
Roast Parsnips, Cauliflower Cheese and Seasonal  
Vegetables

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## Desserts

~Banoffee Pie~  
Toffee Sauce

~Chocolate Brownie~  
Vanilla Ice Cream and Chocolate Sauce

~Pistachio Crème Brulee~  
Almond and Coconut Short Bread

~Marinated Pineapple~  
In Kirsh, Crème Fraiche

~Warm Spotted Dick~  
Custard

~Platter of English Cheeses~

~Ice Cream~  
Vanilla, Chocolate, Strawberry

~Sorbet~  
Apple and Pear

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Main Course £12.95

Two Courses £16.95

Three Courses £20.95

Serving 12.00 – 2.30 & 6.00 – 8.00