

Christmas Party Lunch

Roasted Vine Tomato Soup (v)

Roquette Pesto, Artisan Baguette

Goats Cheese & Red Onion Tartlet (v)

Balsamic Dressing, Mixed Leaves

Citrus Cured Salmon

Pickled Cucumber, Toasted Pine Nuts, Lemon Dressing

Chicken Liver Pate

Toasted Brioche, Apple Chutney

Crayfish Cocktail

Marie Rose Sauce, Crisp Gem Lettuce, Rye Bread

Sautéed Wild Mushrooms & Tarragon (v)

Brioche, Truffle, Fine Leaves

Roast Sussex Turkey Breast

Sage & Apricot Stuffed Leg Meat, Pigs in Blanket's, Yorkshire Pudding, Meat Gravy

Roast English Sirloin of Beef

Meat Gravy, Yorkshire Pudding

Roast Loin of Pork

Meat Gravy, Sage & Apricot Stuffing, Yorkshire Pudding, Crackling

Slow Cooked Lamb Shank

Balsamic & Redcurrant Jus, Herb New Potatoes

Herb Crusted Haddock

Crushed New Potatoes, Herb Butter Sauce

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

Roasted Vine Tomato Sauce, Roast Potatoes, Sprouts & Caramelised Onion

All ROASTS ARE SERVED WITH Duck Fat Roast Potatoes, Honey Glazed Carrot & Parsnip. SIDE DISHES OF Cauliflower Cheese, Sprouts with Smoked Bacon & Chestnuts, Seasonal Vegetables (V options available)

Traditional Steamed Christmas Pudding

Brandy Custard

Baileys Crème Brulee

Cinnamon Shortbread

Dark Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream

Bramley Apple & Blackberry Crumble

Vanilla Crème Anglaise

Classic Lemon Tart

Black Cherry Compote

Oak Barn Cheese Plate

Maple Walnut, Muscat Grapes, Water Biscuits

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**£26.95 per person**

For more info, pictures, & pre order forms please visit [oakbarnrestaurant.co.uk](http://oakbarnrestaurant.co.uk)

## Christmas Party Dinner

### Roasted Vine Tomato Soup (v)

Roquette Pesto, Artisan Baguette

### Citrus Cured Salmon

Pickled Cucumber, Toasted Pine Nuts, Lemon Dressing

### Duck & Orange Pate

Toasted Brioche, Apple Chutney

### Goats Cheese & Red Onion Tartlet (v)

Balsamic Dressing, Mixed Leaves

### Crayfish & Prawn Cocktail

Marie Rose Sauce, Crisp Gem Lettuce, Rye Bread

### Parma Ham and Fig Salad

Raspberry Vinaigrette & Baked Ciabatta

### Roast Sussex Turkey Breast

Sage & Apricot Stuffed Leg Meat, Pigs in Blanket's, Yorkshire Pudding, Meat Gravy

### Roast English Sirloin of Beef

Meat Gravy, Yorkshire Pudding

### Roast Loin of Pork

Meat Gravy, Sage & Apricot Stuffing, Yorkshire Pudding, Crackling

### Slow Cooked Lamb Shank

Balsamic & Redcurrant Jus, Herb New Potatoes

### Salmon en Croute

Dill Butter Sauce, Herb New Potatoes

### Roasted Vegetable & Sussex Goats Cheese Filo Parcel (v)

Roasted Vine Tomato Sauce, Roast Potatoes, Sprouts & Caramelised Onion

All ROASTS ARE SERVED WITH Duck Fat Roast Potatoes, Honey Glazed Carrot & Parsnip. SIDE DISHES OF Cauliflower Cheese, Sprouts with Smoked Bacon & Chestnut, Seasonal Vegetables (V options available)

### Traditional Steamed Christmas Pudding

Brandy Custard & Brandy Butter

### Chocolate Tart

Berry Coulis & Raspberry Sorbet

### Baileys Crème Brulee

Cinnamon Shortbread

### New York Cheesecake

Ginger Biscuit Base, Black Cherry Compote

### Bramley Apple & Blackberry Crumble

Vanilla Crème Anglaise

### Oak Barn Cheese Plate

Maple Walnut, Muscat Grapes, Water Biscuits

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£29.95 per person

For more info, pictures, & pre order forms please visit oakbarnrestaurant.co.uk

Dinner & Disco Planner

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			1 st	2 nd	3 rd	4 th
5 th	6 th	7 th	8 th	9 th	10 th	11 th
12 th	13 th	14 th	15 th	16 th	17 th	18 th
19 th	20 th	21 st	22 nd	23 rd	24 th	25 th Closed
26 th Boxing Day Lunch Menu	27 th	28 th	29 th	30 th	31 st NYE	

	£29.95 - 3 Course Dinner
	£35.95 - 3 Course Dinner + Quiz + Disco After Meal
	£33.95 - Weekday 3 Course Dinner + Quiz + Disco After Meal
	£37.95 - 3 Course Dinner + Quiz + Disco After Meal

Christmas Party Booking Terms and Conditions

Deposit; It is essential we receive a **deposit of £10 per person** to confirm your booking. This is to be paid by the organiser in one payment on the date of booking. This will be taken off your bill on the day. (non-refundable as of 1st December 2016)

Pre Order; A Pre Order is required from each party to ensure we can cater for everybody's requirements as all our food is freshly prepared. The pre order should be completed for all bookings at least **3 weeks before** and can either be handed in or emailed back to us. (We can also cater for anybody with special dietary requirements, please state this on your pre order form. We do not knowingly serve GM food)

Please only use the pre order form on our website
(Or come in and pick one up)

Payment; The Organiser will be responsible for the full payment of all Guests. All alterations to a booking must be confirmed in writing. We reserve the right to charge in full for any late cancellations unless notice is given one week prior.

