

Christmas Party Lunch

Roasted Vine Tomato Soup (v)

Drizzled with roquette pesto, served with artisan baguette

Goats Cheese & Red Onion Marmalade Tartlet (v)

With mixed leaves & balsamic dressing

Smoked Salmon Mousse

With mixed leaves & a lemon dressing

Brandied Chicken Liver Pate

Served with toasted brioche & apple chutney

Prawn & Avocado Stack

Served with mixed leaves, lemon dressing & rye bread

Sautéed Wild Mushrooms (v)

Served on toasted brioche with a pinot grigio & tarragon sauce

Roast Sussex Turkey Breast

Served with sage & apricot stuffed leg meat, pig in blanket, a yorkshire pudding & rich gravy

Roast Sirloin of English Beef

With a yorkshire pudding & a rich gravy

Roast Loin of Pork

With sage & apricot stuffing, yorkshire pudding, crackling & a rich gravy

Pan Fried Chicken Supreme

In a white wine & mushroom sauce, served with roasted new potatoes

Herb Crusted Haddock

With crushed new potatoes & a herb butter sauce

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

Roasted vine tomato sauce, roast potatoes & sprouts with caramelised onion

ALL ROASTS are served with duck fat roast potatoes & a honey glazed carrot & parsnip. With side dishes of cauliflower cheese, sprouts with smoked bacon & chestnuts & seasonal vegetables (V options available)

Traditional Steamed Christmas Pudding

Served with brandy custard

Baileys Crème Brulee

With a shortbread biscuit

Chocolate Brownie

Served warm with chocolate sauce & vanilla ice cream

Spiced Bakewell Tart

With vanilla ice cream

Pecan Pie

Served with a black cherry compote

Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

£26.95 per person (including crackers)

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

Christmas Party Dinner

Roasted Vine Tomato Soup (v)

Drizzled with roquette pesto, served with artisan baguette

Smoked Salmon Mousse

With mixed leaves & a lemon dressing

Duck Liver & Port Pate

Served with toasted brioche & apple chutney

Brie & Cranberry Tartlet (v)

With mixed leaves & balsamic dressing

Crayfish, Prawn & Avocado Stack

Served with mixed leaves, lemon dressing & rye bread

Sautéed Wild Mushrooms (v)

Served on toasted brioche with a pinot grigio & tarragon sauce & truffle oil

Roast Sussex Turkey Breast

Served with sage & apricot stuffed leg meat, pig in blanket, a yorkshire pudding & rich gravy

Roast Sirloin of English Beef

With a yorkshire pudding & a rich gravy

Roast Loin of Pork

With sage & apricot stuffing, yorkshire pudding, crackling & a rich gravy

Slow Cooked Lamb Shank

With a balsamic & redcurrant jus, served with mashed potato

Salmon en Croute

With a dill butter sauce & herb new potatoes

Goats Cheese & Roasted Vegetable Wellington (v)

Roasted vine tomato sauce, roast potatoes & sprouts with caramelised onion

ALL ROASTS are served with duck fat roast potatoes & a honey glazed carrot & parsnip. With side dishes of cauliflower cheese, sprouts with smoked bacon & chestnuts & seasonal vegetables (V options available)

Traditional Steamed Christmas Pudding

Served with brandy custard & brandy butter

Chocolate & Salted Caramel Tart

Served with a berry coulis & raspberry sorbet

Baileys Crème Brulee

With a shortbread biscuit

White Chocolate & Vanilla Fudge Cheesecake

A ginger biscuit base, served with a black cherry compote

Bramley Apple & Blackberry Crumble

With a vanilla crème anglaise

Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

£30.95 per person (including crackers)

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	27 th	28 th	29 th	30 th	31 st NYE

	£30.95 - 3 Course Dinner
	£34.95 - 3 Course Dinner + Music Trivia + Disco After Meal
	£37.95 - 3 Course Dinner + Music Trivia + Disco After Meal
	£39.95 - 3 Course Dinner + Music Trivia + 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 to secure each place. All deposits are non refundable from date of booking.

Pre Order: A Pre Order is required from each party of 6 or more, except disco nights, where everyone must pre order, 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 **4 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 or via email. We reserve the right to charge in full for any cancellations unless notice is given one week prior.

