

Valentine's Day

The Oak Barn
Restaurant

14th February 2018

STARTERS

Caramelised Pear, Brighton Blue & Walnut Crumbed Croquette (v)

With a pear puree & rocket salad

Pan Fried Scallops

With a pea & watercress veloute
& crispy parma ham
(surcharge of £3)

Crispy Pork Belly

Served with a black pudding crumb &
confit egg yolk

Cold Poached Salmon

Rolled in herbs & served with a celeriac
remoulade & lemon curd

Smoked Duck Breast

With a plum compote, crispy crouton &
pea shoots

Raspberry & Prosecco Sorbet

MAIN COURSE

6oz Beef Wellington

Served with a carrot puree, fondant
potato & a red wine jus
(surcharge of £4)

All served with tender stem broccoli
& green beans wrapped in bacon (except (v) option)

Pan Fried Halibut

With a parma ham & potato terrine
& a crayfish & chive veloute

Stuffed Chicken Breast

With sunblushed tomato & mozzarella
served with a chorizo croquette, red
pepper puree & a chicken jus

Duo of Lamb

A pan roasted rump & confit shoulder
wrapped in sweet potato with
dauphinoise potato, mint jelly & a red
wine jus

Wild Mushroom & spinach

Tagliatelle (v)

With garlic croutons, parmesan
crisp & rocket

DESSERT TO SHARE

**Strawberry Shortbread Cheesecake, Raspberry Champagne Jelly,
White Chocolate Brulee & Chocolate Shards**

FRESH FILTER COFFEE OR TEA



£44.95pp

With a glass of Kir Royale
& a Rose

Book now 01444 258222

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www.oakbarnrestaurant.co.uk