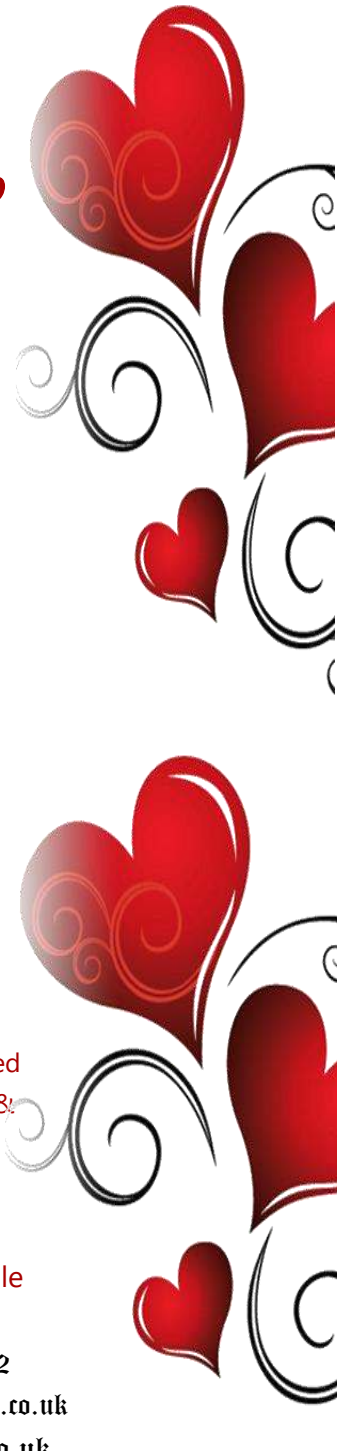


Valentine's Day

The Oak Barn Restaurant

Thursday 14th February 2019



STARTERS

Goats Cheese Panna Cotta (v)

Served with a pistachio crumb & caramelised pear

Smoked Haddock & Chive Croquettes

With creamed leeks & pea puree

Pan Fried Scallops

With cauliflower puree, crispy cauliflower & parma ham
(surcharge of £4)

Chicken Liver Parfait

With fig & apple chutney & toasted sour dough

Smoked Duck Breast

With pickled vegetables & orange curd

Crispy Breaded Pork Belly

Served with truffled celeriac puree & apple sauce

~~~~~ **Raspberry Sorbet Topped With Prosecco** ~~~~~

MAIN COURSE

6oz Fillet Steak

Served with a sautéed wild mushrooms, roast carrot, fondant potato & red wine jus
(surcharge of £5)

Stuffed Chicken Breast

With a spinach mousse & served with a confit leg croquette, carrot puree & tarragon jus

Pan Fried Salmon Fillet

With a saffron risotto, crispy tiger prawns & herb dressing

Duo of Lamb

A pan roasted rump & shepherd's pie served with dauphinoise potatoes & rosemary jus

Herb Crusted Newhaven Cod

With celeriac puree, lemon curd, new potatoes & a caper & dill dressing

Basil Gnocchi (v)

Served with provencale vegetables, tomato pesto, toasted pine nuts, goats cheese crumb & aged parmesan

~~~~~ **DESSERT TO SHARE** ~~~~~

Honey & Rosemary Brulee, Strawberry & Vanilla Cheesecake, Raspberry Champagne Jelly, Milk Chocolate Delice & Chocolate Shards

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**FRESH FILTER COFFEE OR TEA**

**£44.95pp**

With a glass of Kir Royale & a Rose

Book now 01444 258222

[enquiries@oakbarnrestaurant.co.uk](mailto:enquiries@oakbarnrestaurant.co.uk)

[www.oakbarnrestaurant.co.uk](http://www.oakbarnrestaurant.co.uk)

We require a £15 per person deposit at the time of booking. This will come off of the final bill on the night.

**All deposits are non-refundable from the date taken.**