

With a glass of Kir Royale

© a Rose on arrival

Honey Glazed Duck Breast

Served with charred clementine, game chips & a port jus

Smoked Haddock & Chive Croquettes With creamed leeks & red

pepper puree

Amuse Bouche

STARTERS

Pan Fried Scallops With a cauliflower puree, crispy cauliflower & parma ham (surcharge of £4)

Chicken Liver Parfait With golden raisin puree, port wine jelly, red onion marmalade & toasted bloomer

Raspberry Sorbet Topped With Prosecco

Friday 14th February 2020

Crispy Breaded Pork Belly Served with truffled celeriac puree & apple sauce

Blue Cheese Brulee (v)

Served with candied walnuts, pickled beetroot, grapes & a pear puree

6oz Fillet Steak

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

Pan Fried Chicken Supreme

With chicken & leek cannelloni, sweet potato puree, roasted parmentier potatoes, jus & crispy kale

We require a £20 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.

MAIN COURSE

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

Pan Fried Seabass Fillet

With a saffron risotto, crispy tiger prawns & herb dressing

Herb Crusted Lamb Rump

With port glazed shallots, pea puree, dauphinoise potatoes, mint oil, jus & topped with parmesan shavings

DESSERT TO SHARE

White Chocolate Creme Brulee, Strawberry & Vanilla Cheesecake, Raspberry Champagne Jelly, Milk Chocolate Torte & Chocolate Shards

FRESH FILTER COFFEE OR TEA

Pan Fried Monkfish

With sautéed black pudding, vanilla mashed potato, crispy pancetta, wilted spinach & red pepper puree

Basil Gnocchi (v)

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

£46.95pp

With a glass of Kir Royale & a Rose Book now 01444 258222 enquiries@oakbarnrestaurant.co.uk www.oakbarnrestaurant.co.uk