

## Christmas Party Lunch

### Roasted Vine Tomato Soup (v)

Drizzled with roquette pesto, goats cheese & basil crumb & served with artisan baguette

### Brie & Cranberry Tartlet (v)

With mixed leaves & balsamic dressing

### Smoked Salmon Mousse

With brown bread, lemon dressed mixed leaves & lemon & dill gel

### Brandied Chicken Liver Pate

Served with toasted bread, apple compote & port gel

### Prawn & Avocado Stack

Served with mixed leaves, lemon dressing, lemon gel, avocado mousse & rye bread

### Sautéed Wild Mushrooms (v)

On toasted brioche with a pinot grigio & tarragon sauce

### Roast Sussex Turkey Breast

Served with roasted leg meat, pork, sage & onion stuffing, pig in blanket, yorkshire pudding, cauliflower puree & rich gravy

### Roast Sirloin of English Beef

With a yorkshire pudding, sweet potato puree & rich gravy

### Roast Loin of Pork

With pork, sage & onion stuffing, yorkshire pudding, crackling, apple puree & rich gravy

### Slow Cooked Lamb Shank

Served with mashed potato, watercress & spinach puree, toasted almonds & a redcurrant jus

### Herb Crusted Haddock

With crushed new potatoes, herb oil & a herb butter sauce

### Roasted Squash & Chestnut Mushroom Nut Loaf (v)

With roasted new potatoes, gravy & 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, chantilly cream & mixed berries

### Chocolate Brownie

Served warm with chocolate sauce & vanilla ice cream

### Spiced Apple & Sultana Strudel

With vanilla ice cream, raspberry gel & mixed berries

### Gingerbread Dippers

Served with salted caramel and chantilly cream

### Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

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**£32.95 per person** (including crackers)

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

## Christmas Party Dinner

### Roasted Vine Tomato Soup (v)

Drizzled with roquette pesto, goats cheese & basil crumb & served with artisan baguette

### Smoked Salmon Mousse

With brown bread, lemon dressed mixed leaves & lemon & dill gel

### Duck Liver & Port Pate

Served with toasted bread, apple compote & port gel

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

With mixed leaves & balsamic dressing

### Crayfish, Prawn & Avocado Stack

Served with mixed leaves, lemon dressing, lemon gel, avocado mousse & rye bread

### Sautéed Wild Mushrooms (v)

On toasted brioche with a pinot grigio & tarragon sauce & truffle oil

### Roast Sussex Turkey Breast

Served with roasted leg meat, pork, sage & onion stuffing, pig in blanket, yorkshire pudding, cauliflower puree & rich gravy

### Roast Sirloin of English Beef

With a yorkshire pudding, sweet potato puree & rich gravy

### Roast Loin of Pork

With pork, sage & onion stuffing, yorkshire pudding, crackling, apple puree & rich gravy

### Slow Cooked Lamb Shank

Served with mashed potato, watercress & spinach puree, toasted almonds & a redcurrant jus

### Salmon en Croute

With a dill butter sauce & crushed new potatoes

### Goats Cheese & Roasted Vegetable Wellington (v)

Roasted vine tomato sauce, roasted new potatoes, tomato & caper salsa & 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

### Milk Chocolate & Salted Caramel Torte

Served with a roasted hazelnut brittle & chantilly cream

### Baileys Crème Brulee

With a shortbread biscuit, chantilly cream & mixed berries

### White Chocolate, Vanilla & Fudge Cheesecake

A ginger biscuit base with salted caramel ice cream

### Bramley Apple & Blackberry Crumble Tart

Served with custard

### Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

## Dinner & Disco Planner

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

|  |                                                            |
|--|------------------------------------------------------------|
|  | £38.95 - 3 Course Dinner                                   |
|  | £43.95 - 3 Course Dinner + Music Trivia + Disco After Meal |
|  | £52.95 - 3 Course Dinner + Music Trivia + Disco After Meal |

## Christmas Party Booking Terms and Conditions

**Deposit:** It is essential we receive a deposit of £20 per person on disco nights & £10 on all other dates for parties of 7 or more 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 7 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 **6 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.

