

Mothering Sunday

Sunday 27th March 2022

Starters

Cream of Mushroom Soup (v)

With crispy mushrooms & artisan baguette

Baked Camembert (v)

Drizzled with honey, served with onion marmalade, cranberry sauce & crusty bread

Chicken Liver Parfait

Infused with port & brandy & served with onion marmalade, port gel, shallot tarte tatin & toasted bread

Smoked Salmon & Crayfish Terrine

With rye bread, lemon dressed mixed leaves, avocado mouse & lemon gel

Prawn & Avocado Cocktail

Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly & rye bread

Egg & Soldiers

Breaded soft boiled egg with hollandaise sauce, crispy Parma ham & cheese straws

Breaded Halloumi (ve)

Vegan halloumi made from coconut oil. Served with a sweet chilli sauce & a tomato, rocket, onion & caper salad

Mains

Roast Sirloin of Sussex Beef

With a Yorkshire pudding & rich gravy

Roast Loin of Sussex Pork

With a Yorkshire pudding, pork, sage & onion stuffing & crackling

Sussex Free Range Half Roast Chicken

With a Yorkshire pudding, pork, sage & onion stuffing & rich gravy

Roast Leg of Sussex Lamb

With a Yorkshire pudding, pork, sage & onion stuffing & a rich gravy

Roasted Cauliflower Steak (ve)

With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts

Seabass Fillet

With crayfish & dill crushed new potatoes, a shellfish bisque, chilli & garlic tiger prawns, wild garlic & parsley oil

Four Cheese, Spinach & Sweet Potato Wellington (v)

Served with red pepper puree, sautéed new potatoes, sautéed green beans & tomato & caper salsa

All roasts are served with:

Duck fat roast potatoes, sweet potato, apple or cauliflower puree, a honey roasted parsnip & carrot & side dishes of cauliflower cheese & seasonal market vegetables.

Crackling & Extra Gravy can be added to any dish

Desserts

Salted Caramel Sticky Toffee Pudding

With toffee fudge, honeycomb & white chocolate ice cream

Strawberry Shortbread Cheesecake

On a biscuit base with chocolate ganache, mini shortbreads, crushed pistachio & vanilla ice cream

Trio of English Cheese

Brighton Blue, Sussex Charmer & Smoked Goodweald with chutney, grapes & a selection of crackers

Toffee Apple Crumble

Served with toffee sauce & vanilla ice cream

White Chocolate & Lemon Meringue Roulade

Served with Italian meringue, lemon curd & raspberry sorbet

Fruit Plate & Sorbet (ve)

A selection of fruit & raspberry sorbet

Farmhouse Dairy Ice Cream (3 Scoops)

Vanilla / chocolate / honeycomb salted caramel / strawberry / white chocolate with ginger crumble served on the side

Passion Fruit Bakewell Tart

Served with passion fruit gel, almond tuile & white chocolate ice cream

* £39.95 per adult. Children under 12yrs £21.95 Three course / £17.95 Two course

* A deposit of £20 per person will be required when booking to secure your table, this is non refundable from the date of payment

* We require the table back after 2 hours & 45 mins from your booking time

www.oakbarnrestaurant.co.uk / enquiries@oakbarnrestaurant.co.uk

The Oak Barn

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