# 6 Course Valentine's Dinner

# With a glass of Kir Royale & a Rose on arrival

### **Honey Glazed Duck Breast**

Served with charred clementine. game chips & a port jus

### **Pan Fried Scallops**

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

# **Breaded Halloumi (ve)**

Made from coconut milk, served with a sweet chilli sauce & a tomato, rocket, onion & caper salad

### **AMUSE BOUCHE**

### **STARTERS**

### **Sussex Coast Salt and Pepper Squid**

Served with a sweet chilli, lime and coriander mayonnaise, rocket salad and fresh lime wedge

### **Chicken Liver Parfait**

With a shallot tarte tatin, port gel, red onion marmalade & toasted bread

# **Teriyaki Pork Belly Strips**

Monday 14th February 2022

Served with tempura tender stem broccoli, topped with toasted cashews, sesame and crispy crackling

### **Goats Cheese Mousse (v)**

Served with candied walnuts, onion marmalade, pickled grapes and rye bread



### **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 a pancetta crisp, sweet potato puree, roasted parmentier potatoes, crispy kale & jus

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.

### Pan Fried Seabass Fillet

With a pancetta and pea risotto, crispy tiger prawns & herb dressing

## Herb Crusted Rack of Lamb

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

### **Pan Fried Monkfish**

With roasted parmentier potatoes, samphire, mussel bouillabaisse and herb oil

### **Roasted cauliflower Steak (ve)**

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

toasted cashew nuts

### **DESSERT TO SHARE**

Passionfruit Creme Brulee, White Chocolate & Vanilla Fudge Cheesecake, Raspberry Champagne Jelly, Milk Chocolate & Salted Caramel Torte & Chocolate Shards

FRESH FILTER COFFEE OR TEA

£49.95pp

With a glass of Kir Royale & a Rose

Book now 01444 258222

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