

Roasted Vine Tomato Soup (v)

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

Goats Cheese & Red Onion Marmalade Tartlet (v)

With mixed leaves & balsamic dressing

Smoked Salmon Roulade

Rolled with cream cheese & chive, served with brown bread, lemon dressed mixed leaves & lemon & dill gel

Brandied Chicken Liver Pate

Served with toasted bread, red onion marmalade & port gel

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

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**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

**Pan Fried Pheasant Breast**

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

**Parmesan & Herb Crusted Venison Loin**

Served with garlic mash potato, redcurrant jus & sweet potato puree

**Pan Fried Salmon Fillet**

With a dill butter sauce & crushed new potatoes

**Four Cheese, Spinach & Sweet Potato 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)

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Traditional Steamed Christmas Pudding

Served with brandy custard

Baileys Crème Brulee

With a gingerbread biscuit, chantilly cream & mixed berries

Milk Chocolate & Salted Caramel Torte

Served with a roasted hazelnut brittle & chantilly cream

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

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**£59.95 per person** (including crackers)

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