

Mothers Day

Sunday 30th March 2025

Starters

Cream of Asparagus Soup (v)

NF GF (Bread)

With crispy parma ham & artisan bread

Baked Camembert (v) NF GF (Bread)

Drizzled with honey, served with onion Marmalade & toasted bread

Ham Hock & Pistachio Terrine GF (Bread)

Served with piccalilli, crispy shallots, apple puree & toasted bread

Smoked Salmon Tartare NF

With a horseradish cream, lemon & dill gel & garlic & dill croutons

Prawn & Avocado Cocktail NF GF (Bread)

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

Goats Cheese Mousse GF

With pickled beetroot & candied walnuts

Mozzarella & Red Pepper

Arancini (ve) NF DF

With a smoked tomato relish & lemon dressed rocket

Mains

Roast Sirloin of Sussex Beef

NF GF (No Yorkshire) DF (£3 Supplement)

With a Yorkshire pudding & rich gravy

Roast Loin of Sussex Pork

NF GF (No Yorkshire/Stuffing) DF

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

Sussex Free Range Half Roast Chicken

NF GF (No Yorkshire/Stuffing) DF

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

Roast Leg of Sussex Lamb

NF GF (No Yorkshire/Stuffing) DF (£3 Supplement)

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

Roasted Cauliflower Steak (ve)

NF GF DF

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

Pan Fried Sea Bass NF GF

With buttered new potatoes, crayfish velouté & garlic tiger prawns

Roasted Squash & Chestnut Mushroom Nut Loaf (v) DF

Served with roasted new potatoes, sweet potato puree, Yorkshire pudding & vegetarian gravy

All roasts are served with:

Duck fat roast potatoes, sweet potato, apple or cauliflower puree, a maple glazed roasted parsnip & carrot & side dishes of cauliflower cheese, swede & seasonal market vegetables. Crackling & Extra Gravy can be added to any dish

Farmhouse Dairy Ice Cream (3 Scoops)

NF GF (No Crumble)

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

Chocolate Brownie (ve)

NF GF DF

With vanilla bean ice cream

Desserts

Trio of English Cheese

NF GF (Crackers)

A selection of English cheese with chutney, grapes & a variety of crackers

Pear, Apple & Cranberry

Crumble NF

Served with custard

Salted Caramel

Sticky Toffee Pudding NF

With toffee fudge, honeycomb & white chocolate ice cream

Elderflower Cheesecake NF

With raspberry sorbet & mixed berries

Chocolate & Orange

Roulade NF

With chocolate soil, citrus gel & chocolate ice cream

White Chocolate & Raspberry

Crème Brulee NF

Served with shortbread biscuit & mixed berries

* £48.95 per adult (£3 supplement for Beef & Lamb)

* Children under 12yrs £23.95 Three course / £19.95 Two course

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

* We require the table back after 2 hours & 30 mins from your booking time

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

The Oak Barn

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