

# 6 Course Valentine's Dinner

*Kir Royale & Amuse Bouche On Arrival*

## Starters

### *Lamb Cigar*

Braised lamb coated in panko breadcrumbs served with a pea & mint pesto & coriander yoghurt

### *Sweetcorn Fritters (ve)*

Served with Chimichurri sauce, pickled daikon radish, charred lime & black onion seeds

### *Pan Fried Scallops*

With apple crisps, cauliflower puree, bacon & mustard dressing (£4.00 supplement)

### *Crispy Fried Tempura*

#### *Tiger Prawns*

With pickled vegetables & curry mayonnaise

### *Sussex Coast Salt & Pepper Squid*

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

### *Chicken Liver Parfait*

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

## Palate Cleanser (Gin Sorbet)

## Main Course

### *Roasted Celeriac Steak (ve)*

With a chickpea & potato saag aloo, grilled cherry tomatoes & toasted almonds

### *Pan Fried Chicken Supreme*

Served with a truffle oil mash, creamy leek, chorizo & sweetcorn dressing

### *Feather Blade Of Beef*

Served with creamy garlic mash, port glazed onion, mushroom & red wine jus

### *Pan Fried Halibut*

With parmentier potatoes, samphire, mussel & clam velouté

All dishes are served with tender stem broccoli & green beans

### *Pan Fried Stone Bass Fillet*

With a pea & prawn risotto & herb infused oil

### *Herb Crusted Rack of Lamb*

Served with cauliflower puree, dauphinoise potatoes, goats cheese crumb & red wine jus

## A Romantic Dessert To Share

Roast pineapple skewers marinated in a coconut spiced rum sauce, classic Paris Brest (choux pastry filled with a pistachio praline), smoked chocolate cremeux cigar & coffee macaroons

## Fresh Filter Coffee Or Tea & Chocolate Mints

Please inform us about any dietary requirements or allergies on booking



### *Local Singer*

#### *Tom Butterworth*

*will be performing a beautiful selection of classical, instrumental & acoustic songs throughout the evening*

*Saturday 14<sup>th</sup>  
February 2026*

We require a £20 per person deposit at the time of booking. This will be deducted off the final bill on the night.

**All deposits are non-refundable from the date taken.**

**£69.95 pp**

Book now 01444 258222

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