

6 Course Valentine's Dinner

Wednesday 14th February 2024

AMUSE BOUCHE

STARTERS

Honey Glazed Duck Breast

Served with charred clementine, game chips & a port jus

Teriyaki Pork Belly Strips

Served with tempura tender stem broccoli, topped with toasted cashews & sesame seeds

Sussex Coast Salt and Pepper Squid

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

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

Chicken Liver Parfait

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

Twice Baked Goats Cheese Souffle (v)

Served with candied walnuts, onion marmalade & pickled grapes

GIN AND LEMONADE WITH SORBET

6oz Fillet Steak

Served to your liking with watercress, sautéed mushrooms, fine beans, fondant potato, sweet potato puree & red wine jus (surcharge of £5.50)

MAIN COURSE

All main dishes are served with tender stem broccoli & green beans.

Pan Fried Monkfish

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

Pan Fried Chicken Supreme

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

Pan Fried Seabass Fillet

With a garlic prawn, chorizo, butternut squash & pea risotto, dressed with a herb dressing

Herb Crusted Rack of Lamb

With port glazed shallots, cauliflower puree, dauphinoise potatoes, herb oil, goats cheese & jus

Roasted Cauliflower Steak (ve)

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

DESSERT TO SHARE

Pistachio & Honey Creme Brulee, Lemon Cheesecake, Raspberry Champagne Jelly, Milk Chocolate & Salted Caramel Tart & Chocolate Shards

FRESH FILTER COFFEE OR TEA

Local singer, Tobias Alexander, will be here for the evening performing a variety of modern & classic songs



£58.95 pp

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

All deposits are non-refundable from the date taken.

Book now 01444 258222
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