

Boxing Day Menu

Roasted Root Vegetable Soup (v)

With vegetable crisps & artisan baguette

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

Brie & Cranberry Tartlet (v)

With mixed leaves & balsamic dressing

Crayfish, Prawn, Smoked Salmon & Avocado Stack

Served with mixed leaves, lemon dressing, lemon gel, avocado mousse & brown bread

Sautéed Wild Mushrooms (v)

On toasted brioche with a pinot grigio & tarragon sauce & truffle oil

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

Slow Cooked Lamb Shank

Served with mashed potato, honey roasted carrot & parsnip, sweet potato puree & redcurrant jus

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)

Traditional Steamed Christmas Pudding

Served with brandy custard

Milk Chocolate & Salted Caramel Torte

Served with a roasted hazelnut brittle & chantilly cream

Baileys Crème Brulee

With a gingerbread biscuit, chantilly cream & mixed berries

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

Price TBC (including crackers)

For more info, pictures, & pre order forms please visit oakbarnrestaurant.co.uk