

# Christmas Party Dinner 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

## **Goats Cheese & Red Onion Marmalade Tartlet (v)**

With mixed leaves & balsamic dressing

## **Crayfish, Prawn & 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

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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

## **Roast Loín of Pork**

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

## **Slow Cooked Lamb Shank**

Served with mashed potato, honey glazed 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)

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## **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

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**Price TBC** (including crackers)

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