

Christmas Party Lunch Menu

Roasted Root Vegetable Soup (v)

With vegetable crisps & artisan baguette

Brie & Cranberry Tartlet (v)

With mixed leaves & balsamic dressing

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

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

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## **Roast Sussex Turkey**

Served with 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 Loin 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

## **Herb Crusted Haddock**

With crushed new potatoes, herb oil & a herb butter sauce

## **Roasted Squash & Chestnut Mushroom Nut Loaf (v)**

With roasted new potatoes, Yorkshire pudding, gravy & sprouts with caramelised onion

ALL ROASTS are served with duck fat roast potatoes & maple 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

Baileys Crème Brulee

With a gingerbread biscuit, chantilly cream & mixed berries

Chocolate Brownie

Served warm with chocolate sauce & vanilla ice cream

Apple & Sultana Strudel

With vanilla ice cream, raspberry gel & mixed berries

Ginger & Orange Profiteroles

Topped with chocolate ganache & served with mixed berries & chocolate soil

Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

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**£39.95** (including crackers)

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