

Christmas Party Dinner Menu

Carrot & Ginger Soup (v)

Drizzled with an orange cream & fresh artisan baguette

Smoked Salmon

With lemon gel, dill crème fraiche, crispy capers, torn croutons & lemon dressed leaves

Brandied Chicken Liver Pate

Served with toasted bread, spiced pear chutney & lemon & malt gel

Goats Cheese & Walnut Filo Parcel (v)

With a spiced pear chutney, mixed leaves & balsamic dressing

Crayfish, Prawn & Avocado Stack

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

Wild Mushroom Tartlet (v)

Topped with a herb crumb, pickled mushroom & rocket salad & black ketchup garlic

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## Roast Sussex Turkey

Served with pork, sage & onion stuffing, pig in blanket, cauliflower puree, Yorkshire pudding & rich gravy

## Roast Sirloin of English Beef

Served with sweet potato puree, Yorkshire pudding & rich gravy

## Roast Loin of Pork

Served with pork, sage & onion stuffing, apple puree, Yorkshire pudding, crispy crackling & rich gravy

## Slow Cooked Lamb Shank

Served with mashed potato, maple glazed carrot & parsnip, sweet potato puree & redcurrant jus

## Pan Fried Salmon Fillet

Served with crushed new potatoes and topped with a dill butter sauce

## Four Cheese, Spinach & Sweet Potato Wellington (v)

Served with roasted potatoes, roasted vine tomato sauce, tomato & caper salsa & sprouts topped with caramelised onions

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 & brandy butter

Chocolate & Hazelnut Delice

Served with a roasted hazelnut brittle, white chocolate soil & spiced rum gel

White Chocolate & Orange Crème Brulee

Served with a spiced gingerbread biscuit, chantilly cream & mixed berries

Vanilla, White Chocolate & Fudge Cheesecake

Served on a cinnamon biscuit base with salted caramel ice cream

Bramley Apple, Cranberry & Clementine Crumble Tart

Served with creamy custard

Oak Barn Classic Cheese Plate

Served with maple glazed walnuts, muscat grapes & crisp water biscuits

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**£52.50** (including festive crackers)

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