

Christmas Party Lunch Menu

Carrot & Ginger Soup (v)

Drizzled with an orange cream & fresh artisan baguette

Beetroot, Brie & Fig Filo Parcel (v)

With a spiced pear chutney, mixed leaves & balsamic dressing

Smoked Salmon

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

Brandied Chicken Liver Pate

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

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 garlic ketchup

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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

## **Herb Crusted Haddock**

Served with crushed new potatoes, herb butter sauce & finished with herb oil

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

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

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

White Chocolate & Orange Crème Brulee

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

Chocolate Brownie

Served warm with chocolate sauce & vanilla ice cream

Apple & Calvados Glazed Tart

Served with vanilla ice cream & raspberry gel

Salted Caramel Profiteroles

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

Classic Fresh Fruit Salad

A vibrant mix of seasonal fruit topped with raspberry sorbet

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**£47.50** (including festive crackers)

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