



A freshly
crafted
festive three-
course menu

Christmas
crackers

Festively
decorated
Oak Barn

Festive
Nutcracker
Winter
Wonderland
courtyard

Festive Quiz
Challenge

Fully stocked
bar served by
our attentive
team

Personal
waiting
service

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 fraiche, 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 mushrooms & rocket salad & black garlic ketchup



Roast Sussex Turkey Breast

Served with pork, sage & onion stuffed leg meat, 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

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

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

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

***ALL ROASTS are served with duck fat roast potatoes, maple glazed carrot & parsnip. (V options available)**

WITH SIDE DISHES of cauliflower cheese, Brussel sprouts sprinkled with smoked bacon & chestnuts & seasonal vegetables



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 chocolate ganache & served with chocolate soil & mixed berries

Classic Fresh Fruit Salad

A vibrant mix of seasonal fruit topped with raspberry sorbet

Roaring
Inglenook
fireplace

"Sip, savour
& socialise"
with our
signature gin,
cocktails,
wine & spirits
selection

Produce
sourced from
local
suppliers
& farms

Fresh
ingredients
delivered
daily &
prepared in
our kitchens

Friendly
professional
team

Ample guest
parking

Deposits

- £20 pp required for all Disco Nights
- £10pp for any other dates for tables over 7 people
- Paid in one transaction by the organiser
- All deposits are non-refundable/non transferable from date of booking

Payments, Changes & Cancellations

- One Person Organiser to make all deposits & full payments
- Changes must be made in writing/email
- Cancellations within two weeks of the date of your booking will be charged in full

Our Official Pre Order Forms

- Required for all Disco Night bookings & all tables of over 7 people
- Due 6 weeks before your booking date
- Please ONLY use our official pre order form (available online or pop in)
- Please inform us of any dietary requirements using the form, before the booking date
- We will try to accommodate where possible

£47.50 pp

oakbarnrestaurant.co.uk

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