



# Christmas Celebration **Dinner** Menu

## Christmas Dinner **Party Nights** Menu

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.

### Goats Cheese & Walnut 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

### Crayfish, Prawn & Avocado Stack

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

### Brandied Chicken Liver Pate

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

### 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

### Pan Fired Salmon Fillet

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

### Four Cheese, Spinach & Sweet Potato Wellington (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 & Hazelnut Delice

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

### Bramley Apple, Cranberry & Clementine Crumble Tart

Served with creamy custard

### Vanilla Fudge & White Chocolate & Cheesecake

Served on a cinnamon biscuit base with salted caramel ice cream

### Oak Barn Classic Cheese Plate

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

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

£ Price  
See Planner

[oakbarnrestaurant.co.uk](http://oakbarnrestaurant.co.uk)

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