

Christmas Party Dinner Menu

Roasted Vine Tomato Soup (v)

Finished with vegetable crisps, drizzled with a fresh herb oil & fresh artisan baguette

Smoked Salmon Roulade

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

Brandied Chicken Liver Pate

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

Beetroot, Brie & Fig Open Filo Tart (v)

Served with a lightly spiced pear chutney, dressed ? mixed leaves & balsamic dressing

Atlantic Classic Prawn Cocktail

Served with oak smoked salmon, Marie rose sauce, lemon & dill gel, creamy avocado mousse & brown bread

Sauteed Wild Mushrooms (v)

In a pinot grigio & tarragon cream sauce, served on a toasted brioche with dressed rocket

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## Roast Sussex Turkey

Served with tender pork, sage & onion stuffed leg meat, traditional pig in blanket, Yorkshire pudding & rich gravy

## Roast Sirloin of English Beef

Sirloin cooked medium rare, served with Yorkshire pudding & rich gravy

## Roast Loin of Pork

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

## Slow Cooked Lamb Shank

Served with creamed mashed potato, maple glazed carrot & parsnip & rich redcurrant jus

## Pan Fried Salmon Fillet

Served on a bed of crushed new potatoes and topped with a dill butter sauce

## Four Cheese, Spinach & Sweet Potato En Croute (v)

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

ALL ROASTS are served with duck fat roasted 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 creamy custard & brandy infused butter

Mocha Cheesecake

Topped with a glossy chocolate ganache & served with chocolate soil & salted caramel ice cream

Baileys Crème Brulee

Set custard infused with Baileys, finished with a shortbread biscuit & mixed berries

Classic Fresh Fruit Salad

A vibrant selection of seasonal fruit topped with passionfruit sorbet

Toffee Apple Crumble

Spiced apples under a golden oat crumble laced with a rich sticky toffee sauce served with creamy custard

Oak Barn Classic Cheese Plate

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

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**£54.95** (including festive crackers)

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