

Christmas Party Lunch Menu

Roasted Vegetable Soup (v)

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

Goats Cheese & Walnut Open Filo Tart (v)

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

Smoked Salmon

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

Brandied Chicken Liver Pate

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

Atlantic 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 stuffed leg meat, , Yorkshire pudding, crispy crackling & rich gravy

## Slow Cooked Lamb Shank

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

## Herb Crusted Haddock

Served on a bed of crushed new potatoes, drizzled with herb oil & topped with a zesty herb butter sauce

## Wild Mushroom Fricassee (v)

A medley of wild mushrooms, carrots & silver skin onions in a red wine sauce served with creamed mashed potato

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

Baileys Crème Brulee

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

Gingerbread Cheesecake

On a spiced ginger biscuit base with a cinnamon & nutmeg filling topped with gingerbread

Toffee Apple Crumble

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

Clementine & Grand Marnier Roulade

Served with a winter spiced fruit compote

Classic Fresh Fruit Salad

A vibrant selection of seasonal fruit topped with passionfruit sorbet

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**£49.95** (including festive crackers)

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