

Christmas Celebration Dinner Party Menu



Christmas Dinner Party Night Menu

Time Slots Discussed

Roasted Vine Tomato Soup (v)

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

Smoked Salmon Roulade

With citrus lemon gel, dill crème fraîche, 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

With oak smoked salmon, Marie rose sauce, lemon & dill gel, avocado mousse & brown bread

Sauteed Wild Mushrooms (v)

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



Roast Sussex Turkey Breast

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 sweet potato puree, Yorkshire pudding & rich gravy

Roast Loin of Pork

Served with 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 Crouete (v)

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

*ALL ROASTS	are served with duck fat roast potatoes, maple glazed carrot & parsnip.
WITH SIDE DISHES	of cauliflower cheese, Brussel sprouts sprinkled with smoked bacon & chestnuts & seasonal vegetables



Traditional Steamed Christmas Pudding

Served with creamy custard & brandy infused butter

Mocha Cheesecake

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 & golden oat crumble laced with a rich sticky toffee sauce & creamy custard

Oak Barn Classic Cheese Plate

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

Price- See Planner

(Including crackers, festive quiz, Nutcracker Wonderland courtyard, Roaring Inglenook fireplace, Decorated Oak Barn, Personal waiting service, Fully stocked bar & much more included)

For more information, pictures & pre-order forms, please visit
oakbarnrestaurant.co.uk - 01444 258222