

THE OAK

Christmas Day Menu

Available 25th December / 3 courses - £69.50

STARTERS

MELON WITH SERRANO HAM

Peach coulis (gf)

ROASTED PARSNIP SOUP

Parsnip crisp, thyme oil, truffle cream with warm soda bread (gf option, v)

HAM HOCK & APRICOT TERRINE

Homemade piccalilli & toasted sourdough bread

WHIPPED GOAT'S CHEESE & ROASTED BEETROOT CROSTINI

Candied walnuts, orange dressing, herb oil over sour dough toast (v)

MAINS

MULLED WINE BRAISED BEEF CHEEKS

Slow braised beef cheeks, potato terrine, glazed heritage carrots, turnip, mulled wine jus. (gf)

CHESTNUT & SWEET POTATO WELLINGTON

Shallot Red Wine Gravy (v)

SLOW ROASTED TURKEY BREAST

Turkey breast, sage stuffing croquettes, parsnip puree, kilted sausages, glazed carrots, Brussel sprouts, rich turkey jus.

HERB CRUSTED COD

Parsnip puree, potato terrine, crispy shallots, glazed heritage carrots, turnip, saffron prosecco Beurre Blanc. (gf)

DESSERTS

CAIRNDALE CHRISTMAS PUDDING

With brandy sauce.

WINTER BERRY PAVLOVA

Chantilly cream, toasted oats. (gf)

CHOCOLATE DELICE

Macerated cherry compote, chocolate soil, hazelnut praline.

STICKY TOFFEE SUNDAE

Vanilla ice-cream, warm caramel sauce, candied pecans & brown butter shortbread crumb (gf option)

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or are prepared in an area where nuts are present. Menu version - 08 /26

