

# Christmas Party Dinner Menu

## Roasted Vine Tomato Soup (v)

Drizzled with roquette pesto & served with artisan baguette

## Smoked Salmon Mousse

With brown bread & lemon dressed mixed leaves

## Duck Liver & Port Pate

Served with toasted brioche & apple chutney

## Brie & Cranberry Tartlet (v)

With mixed leaves & balsamic dressing

## Crayfish, Prawn & Avocado Stack

Served with mixed leaves, lemon dressing & rye bread

## Sautéed Wild Mushrooms (v)

Served on toasted brioche with a pinot grigio & tarragon sauce & truffle oil

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## Roast Sussex Turkey Breast

Served with roasted leg meat, pork, sage & onion stuffing, pig in blanket, yorkshire pudding & rich gravy

## Roast Sirloin of English Beef

With a yorkshire pudding & rich gravy

## Roast Loin of Pork

With pork, sage & onion stuffing, yorkshire pudding, crackling & rich gravy

## Slow Cooked Lamb Shank

Served with mashed potato & a redcurrant jus

## Salmon en Croute

With a dill butter sauce & crushed new potatoes

## Goats Cheese & Roasted Vegetable Wellington (v)

Roasted vine tomato sauce, roast potatoes & sprouts with caramelised onion

ALL ROASTS are served with duck fat roast potatoes & a honey 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 brandy custard & brandy butter

## Milk Chocolate & Salted Caramel Torte

Served with a roasted hazelnut brittle & chantilly cream

With a shortbread biscuit

## White Chocolate, Vanilla & Fudge Cheesecake

A ginger biscuit base, served with a black cherry compote

## Bramley Apple & Blackberry Crumble Tart

Served with custard

## Oak Barn Cheese Plate

With maple walnuts, muscat grapes & water biscuits

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£34.95 per person (including crackers)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
				29 <sup>th</sup>	30 <sup>th</sup>	1 <sup>st</sup>
2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>	6 <sup>th</sup>	7 <sup>th</sup>	8 <sup>th</sup>
9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>	13 <sup>th</sup>	14 <sup>th</sup>	15 <sup>th</sup>
16 <sup>th</sup>	17 <sup>th</sup>	18 <sup>th</sup>	19 <sup>th</sup>	20 <sup>th</sup>	21 <sup>st</sup>	22 <sup>nd</sup>
23 <sup>rd</sup> Open	24 <sup>th</sup> Open	25 <sup>th</sup> Closed	26 <sup>th</sup> Boxing Day	27 <sup>th</sup> Open	28 <sup>th</sup> Open	29 <sup>th</sup> Open
30 <sup>th</sup> Open	31 <sup>st</sup> NYE	1 <sup>st</sup> Closed				

	£34.95 - 3 Course Dinner
	£38.95 - 3 Course Dinner + Music Trivia + Disco After Meal
	£42.95 - 3 Course Dinner + Music Trivia + Disco After Meal
	£47.95 - 3 Course Dinner + Music Trivia + Disco After Meal

- Contact us to book, by email [enquiries@oakbarnrestaurant.co.uk](mailto:enquiries@oakbarnrestaurant.co.uk), by phone 01444 258222, or why not pop in and see us.
- Pay your deposit. We require a £10 per person deposit for dinner bookings of 6 guests or more.
- For disco nights, we require £20 per person for all bookings. Once this is done, you'll receive a confirmation email.
- Pre-Order your food. It's essential that we receive Food Pre-Orders for all bookings of 6 guests or more. We need this completed on our online form 6 weeks before the date of the party. If you complete it sooner, that's great!
- We'll send you a link to this form when your booking is confirmed.
- If you are coming to one of our disco nights, all bookings must pre order in advance.

**THE OAK BARN**  
**NYE PARTY!**  
**GREASE**  
is the word



Bring Friends & Family to Our Nye's Party. An Evening of Indulgence and Festivities to Welcome in The New Year.  
DJ Entertainment & Quiz!  
£68.95pp