

The Oak Barn

01444 258222

# Mothering Sunday

Sunday 22nd March 2020

Arrive at 11.30am for **12pm** sitting, Arrive at 2.30pm for **3pm** sitting & Arrive at 5.30pm for **6pm** Sitting

## Starters

### Cream of Mushroom Soup (v)

*With parmesan crisp & artisan baguette*

### Grilled Golden Cross Goats Cheese (v)

*With poached pear, a goats cheese crumb, pear puree, rocket salad & a savoury scone*

### Chicken Liver Pate

*With golden raisin puree, toasted bloomer & red onion marmalade*

### Smoked Salmon & Dill Mousse

*With rye bread & lemon dressed mixed leaves*

### Prawn & Avocado Cocktail

*With iceberg lettuce, lemon dressing & rye bread*

### Egg & Soldiers

*Breaded soft boiled egg with hollandaise sauce, crispy parma ham & cheese straws*

## Mains

### Roast Sirloin of Sussex Beef

*With a Yorkshire pudding & rich gravy*

### Roast Loin of Sussex Pork

*With a Yorkshire pudding, pork, sage & onion stuffing & crackling*

### Sussex Free Range Half Roast Chicken

*With a Yorkshire pudding, pork, sage & onion stuffing & rich gravy*

### Roast Leg of Sussex Lamb

*With a Yorkshire pudding, pork, sage & onion stuffing & a rich gravy*

### Chestnut Mushroom & Butternut Squash Nutloaf (v)

*Served with a Yorkshire pudding & sage gravy*

### Seabass Fillet

*With crushed new potatoes & a salmon & prawn veloute*

### Goats Cheese & Vegetable Wellington (v)

*With a vine tomato sauce & roasted new potatoes*

All served with rosemary roast potatoes, sweet potato, apple or cauliflower puree, a honey roasted parsnips & carrots, cauliflower cheese & seasonal market vegetables. Crackling & Extra Gravy can be added to any dish

## Desserts

### Sticky Toffee Pudding

*With a toffee sauce & vanilla ice cream*

### Baileys Cheesecake

*On a biscuit base with chocolate ganache, candied orange & coffee ice cream*

### Trio of English Cheese

*Brighton Blue, Sussex Charmer & Brie with chutney, grapes & a selection of crackers*

### Toffee Apple Crumble

*Served with toffee sauce & vanilla ice cream*

### Rocky Road Chocolate Torte

*With marshmallows, honeycomb, walnuts, salted caramel popcorn & honeycomb ice cream*

### Warm Blackberry & Pistachio Bakewell Tart

*With poached berries, candied pistachios & vanilla ice cream*

**We will be running three sittings.**

**Arrive 11.30am, sitting at 12pm, retire to lounge and bar area at 2.30pm**

**Arrive 2.30pm, sitting at 3pm, retire to the lounge and bar area at 5.30pm**

**Arrive 5.30pm, sitting at 6pm.**

\* **£36.95 per adult. Children under 12yrs £18.95 3 course / £15.95 2 course**

\* **A deposit of £15 per person will be required when booking to secure your table, this is non refundable from the date of payment**

\* **A pre order is required at least 2 week before**

\* **Please only use our pre order form which you will receive via email**

\* **Please arrive at least 30 minutes before your designated meal time**

**www.oakbarnrestaurant.co.uk / enquiries@oakbarnrestaurant.co.uk**