

Christmas Menu





PRIVATE
HIRE
CHRISTMAS
FUNCTION
SUITE



Our first floor lounge area is available for private hire

This 16th Century timber framed room has a capacity of 100 guests, is fully self contained & includes a private bar with personal serving staff

email: info@oakhouse.co.uk phone: 01621 859965



2020 Christmas Menu

TO START

Crayfish and Smoked Salmon Cocktail with a Lemon Marie Rose Sauce and Petit Pain

Chicken Liver and Tarragon Pâté, Crispy Melba Toast and Caramelised Red Onion Chutney

Roasted Winter Vegetable and Red Lentil Soup with a Fresh Baker's Roll (V) (available VE)

Baked Goat's Cheese Filo Tart with Beetroot and Toasted Pine Nuts (V)

THE MAIN EVENT

Traditional Roast Turkey, Pork & Sage Stuffing, Roast Potatoes, Pig in Blanket, Honey Parsnips, Yorkshire Pudding and lashings of Homemade Gravy

Wild Japanese Sea Bass, Salsa Verde, Crushed New Potatoes and Samphire

Butternut Squash, Lentil and Cumin Wellington with Tenderstem Broccoli (V) (available VE)

Sous Vide Venison with a Redcurrant Jus, Crispy Duchess Potato with Buttered Kale (£5.00 surcharge)

Slow-Braised Lamb Shank, Colcannon Mash and a Red Wine Jus

All served with a side of Baby Sprouts, Roasted Carrots and Baby Corn

TO FINISH

Double Chocolate and Praline Torte with a Cherry Compote

Homemade Traditional Christmas Pudding with Brandy Custard (available VE)

Maldon Salted Caramel and Honeycomb Cheesecake

Chef's Cheese Board with Crackers, Chutneys and Celery & Grapes (£3.50 surcharge)

Three Courses - £29.95



A 10% service charge will be added to tables of 10 or more guests

