



OAKHILL

Christmas Fayre Menu 1st December – 23rd December 2024

Starters

Roasted Parsnip and Nutmeg Soup (GFO, V, VG)

Smoked Salmon and Prawn Bruschetta

Smoked Salmon, Prawns, Capers, Shallots and Rocket served on Chargrilled Ciabatta (GFO, DF)

Duck and Pork Belly Terrine with Apple and Walnut Salad, and Honey and Mustard Dressing

Spiced Vegetable Samosas with Dressed Leaves, and Mango Chutney

Mains

Roast Breast of Turkey

Roast Breast of Turkey with Homemade Chestnut Stuffing, Pigs in Blanket, served with Rosemary and Sea Salt Roasted Potatoes, Mashed Potato, and Homemade Gravy (GFO, DFO)

Beef Short Rib and Chestnut Mushroom Wellington with Roasted Garlic and Chive Mashed Potato, finished with a Rich Red Wine Sauce

Seafood Gratin

Medley of Seafood bound in a Parsley and Lemon Sauce and topped with Lyonnaise Potatoes (GF)

Oven Bake Aubergine filled with a Mediterranean Vegetable Ratatouille, topped with Parmesan and Herb Crust and served on a bed of Dressed Leaves (V, VG)

Desserts

Traditional Christmas Pudding with Orange and Brandy Sauce (GFO)

Passionfruit Crème Brulee

Lemon Syllabub with Chantilly Cream, Frosted Raspberries and Shortbread Fingers (V, GFO)

Baileys Torte with Pistachio Ice Cream

Tea, Coffee and Mince Pie

2 Course £28.95

3 Course £32.95

£10.00 per person non-refundable deposit is required when booking

