



# OAKHILL

HOTEL · BAR · DINING · EVENTS

## Easter Sunday at Oakhill

2 COURSES £32.95

### STARTERS

#### SOUP OF THE DAY

Mini bread roll and butter (V, VGO, GFO)

#### PRAWN COCKTAIL

With mini bread roll & butter (DFO, GFO)

#### STUFFED FIELD MUSHROOM

Stuffed with vegetables, stilton & bacon mash

#### CHICKEN LIVER PATE

Chargrilled sourdough & red onion marmalade

#### FAN OF CANTALOUPE MELON

Poached berry compote & blood orange sorbet

#### MINI CHICKEN CAESAR SALAD

Breaded chicken strips, anchovies, mini croutons, smoked bacon lardons, crispy baby gem lettuce, parmesan & homemade dressing (GF)

### MAIN COURSE

#### ROAST PORK

With Crackling, Sage and Onion Stuffing, Rosemary and Sea Salted Roasted Potatoes, Mash Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

#### LAMB

Sea-salted roasted potatoes, mash potato, Yorkshire pudding & seasonal vegetables (GFO, DFO)

#### TURKEY

Homemade chipolata, apricot, honey & herb stuffing, rosemary & sea-salted roasted potatoes, mash potato, Yorkshire pudding, and seasonal vegetables (GFO, DFO)

#### SEARED HAKE & CRAB

On crab crushed new potatoes with lemon & herb butter sauce

#### BUTTERNUT SQUASH WELLINGTON

Butternut squash, sage, spinach and lentil Wellington with all the roast trimmings & vegan gravy (VG)

#### NO FOUL ROAST CHICKEN

Mash, roast seasonal vegetables & stuffing (VG, DF, GF)

3 COURSES £36.95

### DESSERT

#### HOMEMADE APPLE PIE

With vanilla bean ice cream & custard (VGO)

#### WHITE CHOCOLATE & RASPBERRY ROULADE

With vanilla bean ice cream (GF)

#### MINI CHEESEBOARD

Served with biscuits, celery, grapes and chutney (GFO)

#### SELECTION OF ICE CREAM (GFO, DFO)

#### HOMEMADE ROCKY ROAD BROWNIE

With chocolate ice cream

#### TIRAMISU TORTE

With poached berries & pouring cream

Gluten Free (GF) Gluten Free Option (GFO) Dairy Free (DF)  
Dairy Free Option (DFO) Vegan (V) Vegetarian (VG) Nuts (N)

