

Christmas Day at The Oaksmere

12.30 pm Champagne & Canapes
1pm Lunch

To start

Duck Confit & Foie Gras Terrine, Beetroot Ketchup, Roast Baby Beets, Truffle Oil Bread
Roast Scallops, Slow cooked Blythburgh Pork Confit,
Jerusalem Artichoke Velouté, Pickled Apple

Roast Butternut Squash Soup, Sage Spatzle, Pumpkin Oil
Roast Baby Beets, Truffle Goats Cheese, Crispy Baby Kale, Apple & Raspberry
Reduction

Peach & Champagne Sorbet Bellini

Main

Butter Roasted Suffolk Turkey, Roast Potatoes, Smoked Bacon Chipolata,
Homemade Pork & Sage Stuffing, Seasonal Vegetables

28 Day Aged Fillet, Potato Rosti, Duck Liver Parfait Croute, Baby Spinach,
Confit Heritage Carrots, Madeira & Black Truffle Jus

Pave of Turbot, Potato Fondant, Buttered Heirloom Cabbage, Lobster Ravioli, Bloody Mary
Lobster Bisque

Celeriac, Roast Artichoke & Caramelised Red Onion Pithivier, Pine nut & Herb Crumb,
White Onion & Vanilla Velouté

To finish

Lily Pudding, Plum & Damson Gin Pudding, Sloe Gin Anglais, Roasted Plum
Dark Chocolate Brownie Mousse, Orange Liqueur Gel, Caramelised Clementines, St Georges
Whiskey Ice Cream

Pecan and Bourbon Tart, Coffee Ice Cream, Espresso Martini Syrup, Peanut Brittle
Pistachio Polenta Cake, Blueberry Sorbet, Blueberry & Crème de Myrtille Syrup (ve)

East Anglian Cheese, Guinness & Black Treacle Soda Bread, Quince Membrillo

Tea, coffee & Petit Fours

100.00 per person