

Festive Dining at The Oaksmere

To start

Honey Roast Parsnip and Apple Soup, Parsnip Crisps
Confit Chicken Terrine, Apricots, Chicken Crackling
Prawn & Crayfish Cocktail, Classic Seafood Sauce, Pickled Cucumber
Oaksmere Gin Cured Salmon Gravadlax, Mustard & Dill Sauce, Black Treacle & Guinness Soda Bread
Hispi Cabbage, Chestnut and Sage Tart, Roast Shallot Puree (ve)

Main

Butter Roasted Suffolk Turkey, Roast Potatoes, Smoked Bacon Chipolata,
Homemade Pork & Sage Stuffing, Seasonal Vegetables
Slow Cooked Beef Feather Blade, Smoked Garlic & Tarragon Mash,
Seasonal Vegetables, Suffolk Ale Jus
Roast Cod Loin, Purple Sprouting Broccoli, Gnocchi, Sole Bay Chowder, Black Olive Crumb
Wild Mushroom and Roast Artichoke Linguine, Pumpkin Seed Oil (ve)

To finish

Lillypuds Christmas Pudding, Brandy Sauce (ve, gf)
Dark Chocolate Fondant, Rum & Raisin Ice Cream, Ginger Crumb
Apple and Blackberry Parfait, Cinnamon Puff Pastry Straws, Calvados Syrup
Plum and Mincemeat Cheesecake, Roasted Plum & Ruby Port Syrup

Coffee and Mince Pies

38.00 per person