



OAKSMERE

SUFFOLK | ENGLAND



BOXING DAY MENU

Served 10am - 4pm

Starters

Oaksmere House Gin Cured Gravavlax, Guinness & Treacle Bread, Mustard & Dill Sauce 10

Forest Mushroom and Basil Soup, Rustic Bread, Jersey Butter 6

Confit Chicken Terrine, Tarragon, Spiced Apricot 9

Hispi Cabbage & Sage Tart, Roasted Shallot Puree, Shaved Truffle (ve) 8

Oaksmere Brunch

Suffolk Full English 12

Butchers Sausage, Dry Cured Bacon, Mushroom, Tomato,
Beans, Hash Brown, Black Pudding, Eggs your way, White or Granary Toast

28 Day Aged Rump Steak, Smoked Bacon & Potato Hash 20

Fried Eggs, Dijon Mustard Mayonnaise

Smoked Haddock Kedgerree, Havensfield Eggs 15

Smoked Salmon, Toasted Muffin, Poached Egg, Hollandaise 12

Winter Warmers

Suffolk Heritage Beef Cottage & Ale Pie, Seasonal Vegetables, Red Wine Gravy 15

Oaksmere Signature Fish Pie, Herb Mash, Suffolk Cheddar, Seasonal Vegetables 17

Slow Cooked Blythburgh Pork Belly, Pork Cheek 18

Celeriac Puree, Pickled Apple Gel, Crackling, Suffolk Ale Jus

Wild Mushroom and Roast Artichoke Linguini, Pumpkin Seed Oil 16

To Finish

Suffolk Ale Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8

Apple and Blackberry Crumble Tart, Vanilla Ice Cream 8

Cinnamon Spiced Rice Pudding, Mulled Blackberries 8

East Anglian Cheese, Red Onion Marmalade, Artisan Biscuits 9

To Drink

Bucks Fizz Bubbling Champagne topped with fresh orange juice 8

Build your own Bloody/Virgin Mary 9 / 5

Spiced Big Tom tomato juice, vodka (or not), celery salt,
Worcester Sauce and Tabasco to taste



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