



OAKSMERE

SUFFOLK | ENGLAND

FESTIVE DINING MENU



Starters

Honey Roast Parsnip and Apple Soup, Parsnip Crisps

Confit Chicken Terrine, Apricots, Chicken Crackling

Hispi Cabbage, Chestnut and Sage Tart, Roast Shallot Puree (ve)

Prawn & Crayfish Cocktail, Classic Seafood Sauce, Pickled Cucumber

Oaksmere Gin cured Gravadlax, Mustard & Dill Sauce, Black Treacle & Guinness Soda Bread

Main Courses

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

Slow Cooked Beef Feather Blade, Smoked Garlic and 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 Linguini, Pumpkin Seed Oil (ve)

Desserts

Lilypuds Plum & Damson Gin Pudding, Sloe Gin Anglais, Roasted Plum

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 per head

Please note that we require card details for guarantee purposes to confirm your booking. Full cancellation details are available upon enquiry. We also require a pre order with note of any allergies or dietary requirements no later than two weeks prior to your booking date. Available for groups of 8 or more only.



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