

# THE OAKSMERE

Easter Menu



2 COURSES £26

3 COURSES £32

## STARTERS

### HAM HOCK, CONFIT DUCK & SPRING CHICKEN TERRINE

Homemade Rustic Bread, Homemade Piccalilli

### PRAWN & CROMER CRAB COCKTAIL

Bloody Mary Dressing, Rustic Bread

### SPRING VEGETABLE SOUP & GARLIC PESTO

Rustic Bread

### OAKSMERE ADNAM'S GIN CURED SALMON,

Celeriac Remoulade, Rustic Rye Bread

### SUFFOLK ASAPRAGUS & CRISPY HAVENSFIELD HEN'S EGG,

Iberica Ham, truffle Garlic Mayonnaise

## MAIN COURSES

**Roast Beef Sirloin**, Yorkshire Pudding & Horseradish

**Roast Suffolk Leg of Lamb**, Homemade Mint Sauce

**Roast Turkey**, Chipolatas and Stuffing

**Roast Loin of Blythburgh Pork**, Homemade Apple Sauce

**Nut & Lentil Roast**

*ROASTS SERVED WITH ROASTED ROOTS, BUTTERED SPRING VEGETABLES, CAULIFLOWER GRATIN, ROAST POTATOES*

**HAKE KIEV**

Potted Shrimp Butter, Wild Garlic Velouté, Buttered New Potatoes, Seasonal Garden Vegetables

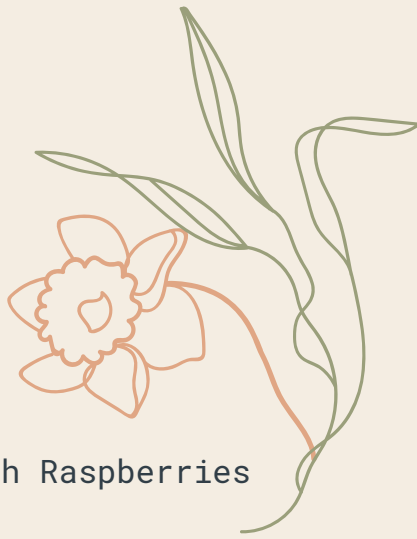
**BAKED PLAICE FILLET**

Chicken Butter Sauce, Chervil Mash, Seasonal Vegetables



PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY QUESTIONS ABOUT THE MENU, ALLERGIES OR DIETARY REQUIREMENTS.

**PUDDINGS**



Lemon Tart with English Raspberries

Dark Chocolate Mousse Cake With Pecan & Banana Ice-Cream

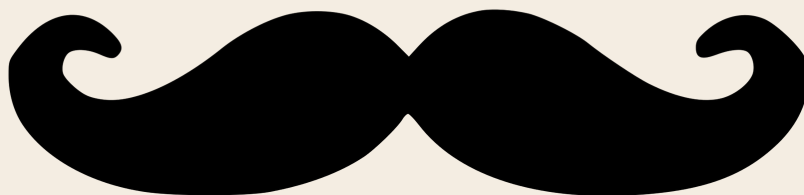
Cherry Bakewell Tart With Citrus Crème Fraiche

Blueberry Cheesecake, White Chocolate & Hazelnuts

Bingham Blue Caramelised Hot Cross Bun



**DON'T FORGET**



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