

THE OAKSMERE

FESTIVE EVENING MENU

3 COURSES £39

AVAILABLE MONDAY TO WEDNESDAY THROUGHOUT DECEMBER

STARTER

ST GILES GIN AND DILL CURED SALMON, SALMON CAVIAR, SEAWEED EMULSION AND PICKLED CUCUMBER

LOCALLY SHOT GAME PARFAIT, SPICED ONION CHUTNEY AND TOASTED ORANGE BRIOCHE

PRAWN AND CRAYFISH COCKTAIL

CARROT AND CORIANDER SOUP, CORIANDER PISTOU, WARM FOCACCIA(V)

BETROOT AND NORFOLK WHITE LADY TARTLET, RADISH SALAD (VE)

MAIN COURSE

BBQ VENISON LOIN, CARAMELISED CELERIAC PUREE, POTATO TERRINE, SPROUT TOPS AND MADEIRA SAUCE

BRAISED SHIN OF BEEF, CARROT, AND ANISE PUREE, OAKSMERE HERITAGE CARROTS, ROSCOFF ONION, POTATO AND THYME PRESSING

ROAST TURKEY CROWN, BACON WRAPPED CHIPOLATAS, CHESTNUT PUREE CRANBERRY STUFFING, ROSEMARY ROASTED POTATOES

PAN ROASTED STONE BASS, SAFFRON MASH WITH BRANCASTER MUSSELS AND SPINACH MOUCLADE

HERB GNOCCHI, OAKSMERE GARDEN WINTER SQUASH, CHESTNUT, AND BARON BIGOD CHEESE (V) (VE OPTION)

DESSERT

DARK CHOCOLATE MOUSSE, CHOCOLATE BROWNIE WITH AMARETTO ICE CREAM

WARM CHRISTMAS PUDDING WITH SPICED BRANDY BUTTER

CLEMENTINE AND PASSIONFRUIT POSSET WITH FESTIVE GRANOLA

SELECTION OF LOCAL CHEESE

BARON BIGOD, SUFFOLK GOLD AND BINHAM BLUE CHEESE WITH SPICED PLUM CHUTNEY, APPLE AND ARTISAN CRACKERS