

THE OAKSMERE FESTIVE PARTY MENU

CELEBRATE THIS FESTIVE SEASON WITH FAMILY, FRIENDS
OR COLLEAGUES

£59 PER PERSON

AVAILABLE THURSDAY, FRIDAY & SATURDAY NIGHT

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)

BEETROOT 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