

THE OAKSMERE

CHRISTMAS DAY

7 COURSE FESTIVE FEAST

£120 PER PERSON

SELECTION OF CANAPES & WELCOME DRINK

STARTER

DUCK LIVER PARFAIT, SMOKED DUCK HAM, CHARENTAIS MELON, BRIOCHE, HAZELNUTS

JERUSALEM ARTICHOKE SOUP, HOMEMADE BREAD, TRUFFLE OIL (V)

FISH COURSE

LOCAL GIN & CITRUS CURED SEATROUT, CAVIAR, SEAWEED EMULSION

SUFFOLK GOLD & LEEK QUICHE, KOHLRABI REMOULADE

MAIN COURSE

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

WILD LOCAL VENISON, CHESTNUT, SPROUT TOPS, LEMON & THYME
POTATO TERRINE

BAKED HALIBUT, CURRIED SHELLFISH BROTH, CANNELLINI BEANS,
SPINACH

OAKSMERE BUTTERNUT SQUASH WELLINGTON, CHESTNUT PUREE
ROAST POTATOES & ALL THE FESTIVE TRIMMINGS

PRE DESSERT

WHITE CHOCOLATE GANACHE, CLEMENTINE SORBET, PASSIONFRUIT GRANOLA

DESSERT

DARK CHOCOLATE TORTE, CHRISTMAS PUDDING ICE CREAM

WARM CHRISTMAS PUDDING WITH SPICED BRANDY BUTTER

SUFFOLK CHEESE BOARD

TEA OR COFFEE & A WARM MINCE PIE