

THE OAKSMERE

Christmas Eve Menu

STARTERS

Roasted Plum Tomato & Thyme Soup with truffle oil, salsa verde and focaccia bread (VE)

8

Twice-baked Suffolk Gold Cheese & Pancetta Souffle with celeriac remoulade, toasted hazelnuts & herb oil

10

Chicken & ham hock terrine with brandy soaked apricots, chutney & melba toast

10

Port Poached Pear & Binham Blue Cheese Salad with glazed walnuts, rocket, baby watercress & walnut oil dressing

9

MAINS

Slowly Cooked Pork Cheeks in Red Wine with creamy mashed potato, black pudding, maple bacon, baby carrots and parsnips

18

Roasted Cornfed Chicken Supreme with baby leeks, wild mushrooms, fondant potato & black garlic and tarragon sauce

20

Chargrilled 8oz 28 Day Dry Aged Sirloin Steak with hand cut triple cooked chips, king oyster mushroom and roasted vine tomatoes

32

Pan Roasted Hake wrapped in Parma Ham with saffron potatoes, kale and a roasted red Pepper & Chorizo Puree

20

Green pea and mint risotto with a rocket salad (VE)

18

DESSERTS

Glazed Lemon Tart with orange curd, torched Italian meringue and raspberry puree

10

Warm Apple and Blackberry Pie with vanilla crème anglaise

10

Chocolate Cheesecake with salted caramel sauce and Chantilly cream

9

Local Cheese and Biscuits with quince jelly, red onion chutney, grapes and celery

12

