

# CHRISTMAS DAY MENU

105.00 PER PERSON

GLASS OF PROSECCO OR ELDERFLOWER PRESSÉ

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**STARTERS: SMOKED SALMON [GFA]**

Piccalilli, gem lettuce, artisan bread

**CHICKEN LIVER PARFAIT [GFA]**

Toasted brioche, red onion marmalade

**BUTTERNUT SQUASH FRITTERS [V]**

Salsa verde, lemon mascarpone, rocket

**CHESTNUT MUSHROOM, SPINACH & PEARL BARLEY SOUP [GFA] [VE]**

Toasted sourdough

**MAINS: ROAST TURKEY WITH ALL THE TRIMMINGS [GFA]**

Sage & onion stuffed Yorkshire pudding, honey-roasted ham, pigs in blankets, duck-fat roasted potatoes, crushed winter roots, bread sauce, cranberry sauce

**LOBSTER & SALMON THERMIDOR [GF]**

Baked mini-new potatoes, selection of green vegetables

**PORCINI MUSHROOM & BEETROOT ARANCINI [VE]**

Tenderstem broccoli, brandy peppercorn sauce

**SLOW-ROASTED SIRLOIN OF BEEF [GFA]**

Slow-braised brisket & caramelised onion stuffed Yorkshire pudding, duck-fat roasted potatoes, crushed winter roots, creamed horseradish

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**VEGETABLES FOR THE TABLE TO SHARE [GF] [VE]**

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**DESSERTS: BRANDY SOAKED CHRISTMAS PUDDING [V]**

Brandy vanilla custard or salted caramel ice cream [VE]

**MANGO & PASSIONFRUIT SNOWBALL PAVLOVA [GF] [V]**

White chocolate & lime

**BLACK FOREST CRÉMEUX TIRAMISU [V]**

Cherries in kirsch

**CROPWELL BISHOP STILTON**

Selection of biscuits, house chutney

All bookings require a deposit of 50.00pp

We add a discretionary service charge to all reservations of 12.5%. Our team work hard to make your experience special and 100% of gratuities generously given go to the team who prepare, cook and serve you. If you wish to have this removed, please speak with a member of the team.

Please note dishes and descriptors are subject to change. For full terms & conditions [www.oakmaninnschristmas.co.uk](http://www.oakmaninnschristmas.co.uk)



MERRY CHRISTMAS