

# The Oakfield Christmas menu

**Booking in advance is essential**

## Starters

Roast butternut squash soup, crispy gnocchi, sage (v)

Smooth chicken liver parfait, Madeira jelly, raisin sec, brioche soldiers

Beetroot cured salmon, celeriac and black onion remoulade, Melba croute

Seared scallops, red pepper romesco, crispy capers, watercress (gf)

Slow cooked duck leg, smoky bacon lentils, tarte fine

## Mains

Roast Goosnargh Turkey, confit leg fritter, chestnut stuffing, pigs in blanket, traditional accompaniments

8oz native breed sirloin, confit tomato, flat mushroom, peppercorn sauce, and chunky chips (£3.50 supplement)

Haunch of Eaton estate venison, choucroute, pommes Anna, juniper berry, bitter chocolate (gf)

Crusted hake, parsley creamed potato, red wine, pancetta, and mushrooms (gf)

Risotto of wild mushrooms, roasted salsify, watercress (v)

## Desserts

Christmas pudding, ginger bread crumb, brandy sabayon

Vanilla panna cotta, poached rhubarb, rhubarb jelly (gf)

Cranberry and white chocolate bread and butter pudding

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Selection of local cheeses, quince jelly, pickled grapes

v = Vegetarian ve = Vegan gf = Gluten Free

Some other items on the menu can be adapted to be Gluten Free.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.