



OAKHILL INN

Christmas at The Oakhill Inn

Starter:

Roast celeriac soup, crispy kale, apple, granary bread

Smoked salmon mousse, pickled cucumber, crostini

Roast pigeon breast, frisée, roast beetroot, hazelnut vinaigrette

Main:

Stuffed turkey breast Wellington, pigs in blankets, roast potatoes, red cabbage, seasonal greens, carrots, Brussel sprouts with bacon, red wine jus

Pan fried market fish, roast Jerusalem artichoke, celeriac puree, spinach, torched apple, truffle cream

Confit duck leg, potato dauphinoise, carrot puree, seasonal greens, red wine jus

Stuffed butternut squash: cranberry, chestnut, mushroom, puy lentils and roast beetroot

Dessert:

Traditional Christmas pudding, brandy butter

Raspberry and coconut set cream, dark chocolate, sweet snow

Chocolate and coffee mousse, whisky ice cream, hazelnut, white chocolate shard

A selection of three local cheeses (£2 supplement)

Two courses: £28, Three courses: £34

If you have a food intolerance or allergy please inform a member of staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee our food to be completely allergen free



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