



OAKHILL INN



CHRISTMAS AT THE OAKHILL INN

2 COURSES £25

3 COURSES £30

SOMETHING TO START?

BEETROOT AND GOATS CHEESE TERRINE, TOASTED CIABATTA, HORSE RADISH COMPOUND BUTTER, WALNUT BRITTLE

CONFIT DUCK AND ORANGE RILLETES, HOUSE PICKLES, PLUM CHUTNEY, TOAST

CELERIAC SOUP, HAZELNUT CRUMBLE, GRANARY BLOOMER

THE MAIN EVENT

FREE RANGE TURKEY, ROAST POTATOES, RED CABBAGE, BRUSSEL SPROUTS AND BACON, SEASONAL VEGETABLES, PIGS IN BLANKET, JUS

PHEASANT BREAST, FONDANT POTATO, CHESTNUT PUREE, GREENS, POACHED PEAR, RED WINE JUS

ROAST BUTTERNUT SQUASH GNOCCHI, SAUTÉED RAINBOW CHARD, BROWN BUTTER AND SAGE SAUCE, PECORINO SHAVINGS

PAN FRIED COD, ROAST CELERIAC, SAMPHIRE, WILTED GREENS, WHITE WINE SAUCE, PARSLEY OIL, ARTICHOKE CRISPS

SOMETHING SWEET?

CHRISTMAS PUDDING, BRANDY CREAM

LEMON TART, WINTER BERRY COMPOTE, PASSIONFRUIT SORBET

IRISH CREAM MOUSSE, BISCUIT CRUMB, MALTED MILK CHOCOLATE, CHOCOLATE SHARD, MIDWAY FARM CREAM

LOCAL CHEESE BOARD, CHUTNEY, MALTED WHEAT CRACKERS (£3 SUP)

PLEASE NOTE: WE REQUIRE A £10 PER HEAD DEPOSIT AND A PRE ORDER 7 DAYS PRIOR TO YOUR BOOKING.
10% SERVICE CHARGE WILL BE ADDED TO ALL BOOKINGS.