



OAKHILL INN

Fosse Road, Oakhill, Somerset BA3 5HU • 01749 840442 • info@theoakhillinn.com

Christmas party menu

Lunch Two course £19.95, Three course £24.95

Dinner Two course £24.95, Three course £29.95

Celeriac and apple soup, fresh bread (v) (veo)

Soused mackerel, pickled and roast beetroot, pea, grapes

Smoked duck breast, potted leg, liver pâté, quince jelly, toast

Truffled leek, artichoke and pecorino tart, frisée, hazelnut vinaigrette (v)

Free range turkey, stuffing, pigs in blankets, roast potatoes, red cabbage, heritage carrots, brussels sprouts with bacon and chestnuts, red wine jus

Roast local venison, dauphinoise potatoes, rainbow chard, carrot purée, blackberry jus

Cornish hake, artichoke and saffron risotto, cavalo nero, artichoke crisps

Wild mushroom and green lentil stuffed sprout tops, sprouting broccoli, bulgur wheat, pine nuts, mushroom purée (v/ve)

Traditional Christmas pudding, brandy sauce

Festive Eaton mess; Christmas pudding ice cream, Chantilly cream, spiced orange coulis, red currant, meringue

Passion fruit jelly, coconut ice cream, caramel, candied lemon, meringue (ve)

Chocolate; Dark chocolate and cranberry brownie, sea salted chocolate delice, set white chocolate and spiced orange, blackberry sorbet

Three local cheeses; Wookey hole cheddar, Dorset Blue Vinney, Somerset brie, served with crackers, homemade chutney and cornichons (£2.00 supplement or £6.95 as an extra course)

**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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