



OAKHILL INN

Christmas at the Oakhill Inn

Available 23th November - 30th January

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Mushroom and tarragon soup, yeasted granary bloomer

Local venison, leaf salad, pearl barley, beetroot, blackberry gel

Poached monkfish cheek, bacon and red wine lentil, hazelnut cream

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Free range turkey, stuffing, pigs in blankets, roast potatoes, roast heritage carrots, Brussel sprouts, seasonal greens, red wine jus

Five spiced infused duck breast, potato dauphinoise, carrot pureè, braised red cabbage, curly kale, port jus

Vegetarian wellington, roast potatoes, carrot pureè, red cabbage, Brussel sprouts, seasonal greens, gravy

Pan fried Sea bass, crispy potato bon bon, wilted cavolo nero, charred leek, tarragon sauce, preserved lemon

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Traditional Christmas pudding, brandy sauce

Local cheese, Wookey hole cheddar, Dorset Blue Vinny, Somerset brie, crackers, chutney, frozen grapes (£2.00 supplement)

Chocolate and hazelnut delicè, popcorn, salted caramel ice cream

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Two courses £19.95

Three courses £24.95

Please note pre order required