



Oak Room Restaurant

Festive Lunch Menu

STARTER

Cep Velouté (V,M,Su)
black truffle cream

Smoked Salmon John Ross (F,M,Su)
whipped mousse, lemon, caper, shallot

Ham Hock and Chicken Terrine (M,Su)
sweetcorn paprika puree, aerated pork crackling,
pickled baby onion, sorrel

Driftwood Tart (M,E,G,N,So,Su)
goat's cheese and red onion tartlet, chicory and walnut salad

MAIN COURSE

Roast Norfolk Bronze Turkey (G,Ce,E,M,Su,N)
roasting garnish, pork stuffing, pig in blanket, cranberry sauce

Fillet of Stonebass (F,M,Su)
herb crushed ratte potato, spinach, fine beans,
lightly smoked caviar sauce

Portobello Wellington (V,M,E,G,Su)
creamed marris piper potato, sauté wild mushrooms,
purple sprouting broccoli

Slow Cooked Rump of Lamb (M,Su,Ce)
courgette, carrot, fine beans, confit tomato, parmentier
supplementary charge applies for this item

SIDE DISHES

January King Cabbage (M,N)
nutmeg butter

Slow Cooked Honey Carrots (M)

Heritage New Potatoes (M)
minted butter

Skin on Fries (M,E,Su)
sauce béarnaise

Creamed Brussel Sprouts (M,N)
chestnuts

Winter Leaf Salad (Su)
black truffle "water dressing"



DESSERTS

**Warm Cherry Amaretto
Christmas Pudding** (M,E,G,N,Su,So)
Madagascan vanilla and French brandy custard

**Fine Dark Belgian Chocolate
Mousse 'Yule Log'** (M,E,G,So,Su)
cherry gel, griottines, black cherry Chantilly

English Artisan Cheeses (M,E,G,Se,Ce)
Dorset crackers, grapes, confit of red onion
marmalade, Membrillo quince

Tea, Coffee & Artisan Mince Pies



If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.