

Christmas Day Menu

amuse-bouche

Seared Figs with candied
streaky bacon

Seared Figs with
candied beetroot (VG)



starters

Spiced Butternut & Swede Soup (VG)

Crispy parsnip ribbons, baked petit pain
(can be VG)

Roasted Chickpea & Sundried Tomato Bruschetta (VG)

Parsley emulsion, pea shoots

Ham & Pea Terrine

Sweet mustard mousse, pea shoots,
soft quails' egg & biscotti

Smoked Mackerel Parfait

Caramelized pine nuts, pickled pear,
garlic crostini

main

Slow Roasted Beef Rib

Parsnip purée, wholegrain mustard mash, red currant jus, Yorkshire pudding

Roast Turkey Crown

Roast turkey breast, sage & cranberry stuffing, wrapped chipolatas

Chestnut & Mushroom Pithivier (VG)

Sage & cranberry stuffing, tarragon jus

All served with

Roast potatoes, braised pickled red cabbage, roasted carrots & parsnips, chiffonade sprouts

Pan Seared Cod Fillet

Garlic parmentier potatoes, crispy capers, samphire, lemon dill beurre blanc



desserts

Figgy Pudding (V)

Brandy custard

Spiced Apple Tart (VE)

Vegan vanilla ice cream, cinnamon dust

Chocolate Yule Log (V)

White chocolate ice cream, vanilla tuille

Chocolate & Gingerbread Cheesecake (V)

Nutmeg infused caramel sauce

Legend: V - vegetarian, VG - vegan, VG* - vegan alternative available

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.

We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy

The OAK HOUSE

BALCONY BAR & RESTAURANT

Allergen
INFORMATION

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OUR ALLERGEN INFORMATION



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