

## **STARTERS**

Oatlands Park Lobster, Crab & Prawn Cocktail Cold Poached Jumbo Prawns Whole Dressed Cold Poached Scottish Salmon Chefs Selection of Smoked & Cured Fish Artisan Tempus Charcuterie, Pickles & Chutnevs Ham Hock Terrine & Chicken Liver Parfait Goats Cheese & Red Onion Marmalade Tarts Mezze Selection Platter, Flatbreads, Olives, Sun Blushed Tomatoes (VG) Seasonal Vegetable Soup, Warm Bread Rolls (VG) Chefs Selection of Salads

## **MAINS**

Roast Norfolk Turkey Crown Roast Sirloin of Beef Fennel & Sea Salt Slow Roast Pork Belly Lemon Sole, Brown Shrimp & Caper Butter Truffled Winter Vegetable Wellington, Roasted Tomato Sauce (VG)

Yorkshire Puddings, Pigs in Blankets, Sage & Cranberry Stuffing, Roast Potatoes, Roast Carrots & Parsnips, Seasonal Greens, Herb New Potatoes, Roast Gravy.

## **DESSERTS**

Classic Christmas Pudding & Brandy Cream (VG & GF available) Oatlands Tipsy Sherry Trifle, Raspberry Macaroon Malted Chocolate Tart, Burnt White Chocolate Crumb, Whipped Cream Fresh Fruit Platter Selection of British Artisan Cheeses, Crackers, Grapes, Fig Relish

Tea. Coffee & Mince Pies

This menu is subject to change and selections are subject to availability. V Denotes suitable for vegetarians and VG for vegans. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill.