

Oakwood Hall Valentines Menu

5 Course Dinner £28

Amuse Bouche & Freshly Baked Roll

Starters

Roasted Fig,

Home-Made Goats Curd, Walnut, Toasted Brioche (V)

Tempura Prawn,

Pickled Cucumber, Rye Cracker, Sorrel & Lime Dressing

Belly Pork,

Caramelised Apple, Pork Crackling, Poached Rhubarb

Poached Duck Egg,

Pine Smoked Oyster Mushrooms, Toasted Muffin & Truffle Emulsion

Mains

Pan Fried Mackerel Fillet,

Parmesan Dauphinoise Potato, Artichoke Puree, Charred Chicory, Cherry Vine Tomatoes

Venison Steak,

Wild Mushroom Pie, Parmentier Potatoes, Juniper Poached Carrot, Pistachio Crumb, Jus

8oz Sirloin Steak,

Red Onion Marmalade, Gorgonzola, Triple Cooked Chips

Roasted Courgette,

Cauliflower Couscous, Sundried Tomato, Courgette Tagliatelle (V)

Dessert to Share

(All of The Below)

Chocolate Brownie Egg, Hazelnut crumb

Passion Fruit Cheese Cake, Mango Sorbet

Panna Cotta, Raspberry, White Chocolate & Biscotti

Freshly Filtered Coffee & Homemade Petit fours

****Dinner Bed & Breakfast plus a Bottle of Sparkling Wine - £160 per couple****

To make a reservation please call (01274) 564123 / 563569 or E-mail : info@oakwoodhall.co.uk