

# CHRISTMAS DAY MENU

OAK Signature Canapes and Champagne Cocktail on arrival

## STARTERS

### Roast Pumpkin Soup (v)

A classic winter warmer with a fennel and smoked cheese gratin

### Lobster, Avocado and Mango Tartare

With a tangy citrus vinaigrette

### Seared Beef Tataki

With spinach, feta cheese, toasted walnuts and roast peach salad

### Deer Carpaccio

With truffle, parmesan and mixed red berries

### Vegan Feta Stuffed Eggplant (v)

With walnuts, pomegranate, roast beetroot, chickpeas and vegan mint yoghurt

## MAIN COURSES

### OAK Festive Roast Turkey

With pork and chestnut stuffing, pigs in blankets, duck fat roast potatoes, honey glazed red cabbage, roasted roots and white wine jus

### Fillet Steak with Foie Gras (250g)

With chunky chips, seasonal vegetables and calvados sauce

### Grilled Rack of Lamb

In honey, thyme and mustard with creamy mash and seasonal vegetables

### Fillet of Salmon Thai Style

With king prawn and mixed vegetable red curry and citrus basmati rice

### Vegan Sweet and Sour Wok Huera (v)

With bamboo shoots, mixed vegetables and fragrant basmati rice

## DESSERTS

### Traditional Christmas Pudding

With chantilly brandy cream

### Baked Apple with Almond Gratin

With calvados cream, meringue and pistachio ice-cream

### Peach and Mango Raita

With raspberries, mint and dulce de leche

### OAK Continental Cheese Board

With sticky port and fig chutney

**110€ per person**

Vat included

Revision 08/11/2023