

THE OAK AT CURTHWAITE. FESTIVE LUNCH MENU.

Breads with dips and butters

All butter brioche, honey and thyme glaze (V)	7.00
Rosemary and rock salt Focaccia (V)	7.00

Two and Three Course Festive Lunch Menu
Two course 32.50 - Three course 38.00

Starters

- Haggis bon bons, brown sauce, chives
- Mushrooms with toast, mushroom patè, pickled walnut, rosemary and garlic (V)
- Chicken liver parfait, orange wine jelly, Marmalade, coriander, toasted brioche
- Ponzu Cured Salmon, apple gel, fermented fennel, horseradish cream

Mains

- Pan fried Chicken, celeriac, pork sausage meat, bacon, chicken cream sauce sprout leaves, sage roasties
- Crispy Bubble and squeak, wensleydale cheese, cider apple and mustard sauce, pickled apple and walnut (V)
- Red mullet, fennel and mussel risotto, caper, tomato and dill sauce
- 10oz Butler Steak (cooked pink only) chive salt Koffmann chips, onion rings, tomato compote, beef crumb garlic mushrooms, Café de Paris butter
- Oak Steak burger, brioche, bacon, blue cheese, balsamic onions, chive salt Koffmann chips

Desserts

- Pear tarte tatin, vanilla, walnut praline
- Ale cake, caramel ice cream and caramel sauce
- Baileys Tiramisu
- The Oak selection of Cheese, Carr's water Biscuits and chutney

