THE OAK AT CURTHWAITE.
FESTIVE LUNCH MENU.

Breads with dips and butters

All butter brioche, honey and thyme glaze (V) 7.50

Rosemary and rock salt Focaccia (V) 7.50

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

Tarte tatin of the day, vanilla, walnut praline

Ale cake, caramel ice cream and caramel sauce

Baileys Tiramisu

The Oak selection of Cheese, Carr's water Biscuits and chutney

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