

THE OAK AT CURTHWAITE.

New Years Day Lunch.

65.00pp

Bread

All butter brioche, brown butter (V)

Starters

Chicken liver parfait, port jelly, cherry ketchup, crispy chicken skin, brioche

Gin Cured Salmon, Dill, crème fraîche, compressed cucumber, rye crackers, lemon gel and baby herbs

Roasted Cauliflower Velouté Aged Cheddar espuma, brown butter crumb, chive oil and crispy cauliflower florets

Roast – all served with Mash, braised red cabbage, tarragon buttered carrots, roast potatoes and

Roast Rump of Beef, Yorkshire Pudding and red wine gravy

Roast Pork Loin, stuffing and wholegrain mustard gravy

Mushroom and chestnut wellington and mushroom gravy (V)

Desserts

Bread and Butter Pudding with orange butter sauce and brandy ice cream

Black forest Pavlova with pistachio ice cream

The Oak Cheese Selection with carrs water biscuits and chutney

Wine Pairing by Yann

Yann and the team will be more than happy to recommend a wine to go with any dish on the menu

