

THE OAK

Christmas Menu

Available 1st-23rd December / 2 courses - £27.50 / 3 courses - £37.50

STARTERS

HAM HOCK & APRICOT TERRINE

Spiced apple puree, pickled shallots, mixed herb salad
& toasted sourdough.

TURKEY BON BONS

Cranberry glaze, sage mayo crispy stuffing crumb.

WHIPPED GOATS CHEESE & ROASTED BEETROOT CROSTINI

Candied walnuts, orange dressing, herb oil over sourdough toast. (v)

ROASTED PARSNIP SOUP

Parsnip crisp, thyme oil, truffle cream with warm soda bread. (v), (ve)

MAINS

TURKEY BREAST

With sage stuffing croquettes, parsnip puree, kilted
sausages, glazed carrots, Brussel sprouts, rich turkey jus.

HERB CRUSTED COD

Parsnip puree, potato terrine, crispy shallots, glazed
heritage carrots, turnip, saffron prosecco Beurre Blanc.

8OZ DRY-AGED ENTRECÔTE STEAK

Served with a flat cap mushroom, cherry vine
tomatoes, fries, & peppercorn sauce. (gf)
Supplement £15.00

MULLED WINE BRAISED BEEF CHEEKS

Slow braised beef cheeks, potato terrine, glazed heritage carrots,
turnip, mulled wine jus. (gf)

ROASTED CHESTNUT & CARAMELIZED ONION RISOTTO

Crispy sage, whipped parmesan cheese & roasted chestnut

DESSERTS

BAILEY'S CRÈME BRULÉE

With honeycomb shards & gingerbread.

WINTER BERRY PAVLOVA

Chantilly cream, toasted oats. (gf)

CHOCOLATE DELICE

Macerated cherry compote, chocolate soil, hazelnut praline.

STICKY TOFFEE SUNDAE

Vanilla ice-cream, warm caramel sauce, candied pecans
& brown butter shortbread crumb (gf option)

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or are prepared in an area where nuts are present. Menu version - 07/26



THE OAK

Christmas Day Menu

Available 25th December / 3 courses - £69.50

STARTERS

MELON WITH SERRANO HAM

Peach coulis (gf)

ROASTED PARSNIP SOUP

Parsnip crisp, thyme oil, truffle cream with warm soda bread (gf option, v)

HAM HOCK & APRICOT TERRINE

Homemade piccalilli & toasted sourdough bread

WHIPPED GOAT'S CHEESE & ROASTED BEETROOT CROSTINI

Candied walnuts, orange dressing, herb oil over sour dough toast (v)

MAINS

MULLED WINE BRAISED BEEF CHEEKS

Slow braised beef cheeks, potato terrine, glazed heritage carrots, turnip, mulled wine jus. (gf)

CHESTNUT & SWEET POTATO WELLINGTON

Shallot Red Wine Gravy (v)

SLOW ROASTED TURKEY BREAST

Turkey breast, sage stuffing croquettes, parsnip puree, kilted sausages, glazed carrots, Brussel sprouts, rich turkey jus.

HERB CRUSTED COD

Parsnip puree, potato terrine, crispy shallots, glazed heritage carrots, turnip, saffron prosecco Beurre Blanc. (gf)

DESSERTS

CAIRNDALE CHRISTMAS PUDDING

With brandy sauce.

WINTER BERRY PAVLOVA

Chantilly cream, toasted oats. (gf)

CHOCOLATE DELICE

Macerated cherry compote, chocolate soil, hazelnut praline.

STICKY TOFFEE SUNDAE

Vanilla ice-cream, warm caramel sauce, candied pecans & brown butter shortbread crumb (gf option)

FOOD ALLERGIES & INTOLERANCES

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(ve) Vegan - (v) Vegetarian - (gf) Gluten Free - (glo) Gluten Free Option - (df) Dairy Free

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Hogmanay Menu

Available 31st December / 3 courses - £69.50

STARTERS

MELON WITH SERRANO HAM

Peach coulis (gf)

ROASTED PARSNIP SOUP

Parsnip crisp, thyme oil, truffle cream with warm soda bread (gf option, v)

HAM HOCK & APRICOT TERRINE

Homemade piccalilli & toasted sourdough bread

SWEETCORN RIBS

Twice cooked, manchego cheese, lime, cilantro dip (v, ve option, gf)

MAINS

MULLED WINE BRAISED BEEF CHEEKS

Slow braised beef cheeks, potato terrine, glazed heritage carrots, turnip, mulled wine jus. (gf)

ASIAN GLAZED CHICKEN CONFIT

Pak choy, pickled cucumber, coconut & kaffir lime rice, soy ginger glaze. (df)

LEMON & HERB CRUSTED SCOTTISH SALMON

Buttery crushed baby potatoes, glazed heritage carrots, samphire & crispy leeks, Champagne dill sauce. (gf)

WOODLAND VEGETABLE LASAGNE

With wild mushrooms, roasted squash, Taleggio, truffle Parmesan cream & crispy sage. (v)

DESSERTS

TIRAMISU CHEESECAKE

Coffee anglaise, hazelnut ice cream

STICKY TOFFEE SUNDAE

Vanilla ice-cream, warm caramel sauce, candied pecans & brown butter shortbread crumb. (gf option)

CHOCOLATE DELICE

Macerated cherry compote, chocolate soil, hazelnut praline.

SCOTTISH CHEESES

A selection of Clava Brie, Lockerbie Cheddar, and Strathdon Blue cheeses, served with biscuits grapes and chutney.

FOOD ALLERGIES & INTOLERANCES

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