



Christmas Day

THE OAKLEY ARMS | HARROLD
5 COURSE MENU - £130 PER ADULT

UPON ARRIVAL

Canapés | Nyetimber Classic Cuveé or alcohol free citrus festive fizz

STARTER

Lobster ravioli, hand dived scallop, butternut, spiced bisque

Local game galantine, mushroom consommé, winter greens

White onion velouté, cider, Cheddar

MAIN COURSE

Pasture's Farm turkey breast, Yorkshire pudding, confit leg, turkey gravy

Grass fed Bedfordshire beef Wellington, Yorkshire pudding, red wine sauce

Butter poached halibut, Exmoor caviar and English sparkling sauce

Wild mushroom and black winter truffle pithivier

*All served with- roasted potatoes, pigs in blankets,
mulled wine braised red cabbage, roasted roots, sprouts & cauliflower cheese*

DESSERT

Homemade Christmas pudding, brandy sauce, custard

Harrold pear, Ross-on-Wye Perry, stem ginger & oat

Dacquoise, festive fruit, crème mousseline, sweet sherry

Valrhona chocolate in three preparations, caramel, biscuit

Cheeseboard, accompaniments (V)

Tea, coffee, petite fours