



OAKHILL INN

Christmas at The Oakhill Inn

Starter:

Roast parsnip and apple soup, Dorset Blue vinny crumb, fig and walnut bread

Potted crab, pickled cucumber, Brixham white crab, brandy and paprika butter,
granary toast

Spiced venison croquette, pickled red cabbage, chive crème fraîche

Main:

Free range turkey, pigs in blankets, roast potatoes, red cabbage, seasonal greens,
carrots, Brussel sprouts with bacon, red wine jus

Pan fried stone bass, pomme puree, burnt shallot, bacon, runner bean, red wine jus

Slow cooked short rib, dauphinoise, celeriac and truffle puree, charred leeks, seasonal
greens, stout jus

Ballotine of winter cabbage, mushroom, chestnut, butternut squash, sage, pumpkin
seed, kale, broth

Dessert:

Traditional Christmas pudding, brandy butter

Orange and white chocolate bread and butter pudding, white chocolate custard

Blackberry parfait, cassis gel, dark chocolate crumb

Two courses: £25 Three courses: £30

If you have a food intolerance or allergy please inform a member of staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee our food to be completely allergen free