



SANTA SUNDAY LUNCH

8th, 15th & 22nd December 2024

SOUPS & APPETIZERS FROM THE CHEF'S MARKET TABLE

THE CENTREPIECE OF SUNDAY LUNCH AT THE OAK

A buffet of seafood, crustacea, charcuterie, pates, rillettes, salads, vegetables and fresh artisan breads

Rocquettes Cider & Onion Soup
sourdough, cheddar & spring onion Toasts



Roasted Crown of British Turkey
flavoured with rosemary, sage & lemon, dried apricot, sage, onion & pork stuffing.
pigs in blankets & pan roasted jus

Roast Sirloin of Aberdeen Angus Beef
with herb Yorkshire pudding

Duck Breast Scented with Five Spice
served with an orange & Cointreau jus, Port & quince puree

Cured Sea Trout
pan roasted, beurre blanc and sea vegetables

Vegetarian Haggis, Champit, Tatties & Baghit Neeps (v)
with an Isle of Jura whisky sauce

Grilled Vegan Halloumi & Waldorf Salad (ve)
green apple, celery, toasted walnuts and grapes
with a honey & mustard dressing



Cashel Blue & Guernsey Mature Cheddar
sourdough crispbreads

Bailey's Tiramisu Trifle Glass

Spiced Apple & Pear with Sultana Granola Crumble Top
served with Guernsey vanilla ice cream

Classic Christmas Pudding soaked in Cognac & Citrus (ve)
served with a vanilla crème anglaise



Freshly brewed filter Lavazza Coffee or Twining's English Tea

3 courses £35.00