

THE ROYAL OAK INN

Valentines Night - 14th February 2017

Five course celebration menu



Opening..... Start your Valentine night with a flute of Prosecco served with a chef's Amuse Bouche (palette teaser)

Starters.....

Golden beetroot & goat-cheese Tart Tatin, baby salad leaves and toasted hazelnuts

Mixed vegetable antipasti - with grilled artichokes, Baba Ganoush, roasted red pepper hummus, winter slaw, cornichons & sun-blushed tomatoes

Game terrine apple and plum chutney served with home-made soda bread

Roast celeriac and Jerusalem artichoke soup with celeriac crisps

Fresh salmon tartare dressed potato salad, a soy and ginger dressing and asparagus spears

Mains.....

Coq au vin served with creamy Dauphinoise potatoes & local vegetables

Pan-roasted rump of South-downs Lamb with a sweet potato and lamb neck tagine, home-made flatbread & falafel

Pan-fried fillet of sea bass served with a rich crab bisque, a crab croquette, cockles and sea vegetables

The very best rib-eye steak (10oz) properly aged for a minimum 28 days served with hand-cut triple-cooked thick chips, baked plum tomatoes, roast field mushroom & either a creamy peppercorn sauce or a tangy garlic & herb butter or a smooth blue-cheese sauce

Roasted cauliflower steak cauliflower purée potato, blue cheese, fresh fig & toasted hazelnuts (V)

Desserts.....

Peanut butter cheesecake with honeycomb crumble

A selection of British cheeses with biscuits & English apple

Baked warm chocolate mousse, pistachio praline, salted caramel ice cream

Vanilla crème brûlée with rhubarb 3 ways (poached, jelly & sherbet)

Affogato - a scoop of vanilla ice-cream, biscotti & a shot of espresso

After..... Royal Oak fudge served with or without tea or coffee!

Price: £49 per person inc vat

A discretionary 10% service will be added to the bill & will be shared out amongst all the staff

If you have allergies or adhere to a special diet, please let us know before you order

Menu subject to change and availability of produce