



# Private Dining

£39 per person

Select one starter, one main and one dessert



## Starters



Honey glazed ham hock  
with pea velouté and crispy shallots

Curried sweet potato soup  
with caramelised red onion (VG)

Paprika fried globe artichokes  
served with smoked garlic aioli (VG)

Red mullet  
laverbread risotto, roasted shallots,  
tomato and red onion salsa

## Mains

Chicken three ways  
chicken and leek pie, confit chicken lollipop, ballotine,  
pomme purée and a wholegrain mustard sauce

Roasted turbot  
marinated with chilli, lemongrass, ginger and sesame  
served with buttered new potatoes, fine beans and fennel

Braised feather blade of Derbyshire beef  
with potato pave, roasted shallots, hen of the woods,  
sweet glazed carrots and a red wine sauce

Tuscany aubergine  
stuffed with red pepper, tofu cream, sesame seeds, chickpea,  
rice cracker and burnt onion powder (VG)



## Desserts



Spiced parkin  
with butterscotch, banana and vanilla  
mascarpone cream (V)

Apple tarte tatin  
with homemade parsnip ice cream  
and parsnip crisps (V)

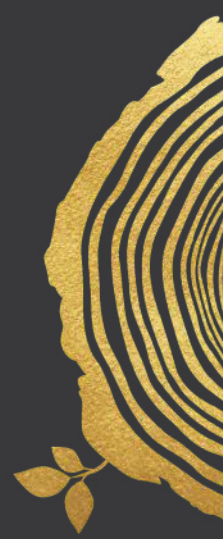
Passion fruit and white chocolate cheesecake  
with fresh orange sorbet,  
Hobnob crumb and orange crisp (VG)

Warm churros  
served with rich chocolate dipping sauce (V)

Legend: V - vegetarian, VG - vegan

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.  
We advise you to speak to a member of staff if you have any food allergies or intolerances.

Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.



*The*  
**OAK HOUSE**  
BALCONY BAR & RESTAURANT

*Private dining*



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