

## Starter

- \*Steak and Bone Marrow OB Egg with Celeriac and Parmesan Purée, Garlic and Parsley Wild Mushrooms, Mushroom Ketchup and a Black Peppercorn Sauce (GF)
- \*Curried Haddock and Leek Risotto with a Free Range Poached Egg, Leek Crisps and a Almond & Masala Dressing (GF)
- \*Salt and Chilli Crusted Turkey With Fajita Style Pig In Blanket, Pepper and Onion Orzo and a Hot Honey and Chilli Dressing (Can Be V with Halloumi and GF In Advance)
- \*Spiced Pear, Black Dub Blue Cheese and Caramelised Walnut Salad with Blackberry Gel, Pickled Blackberries and a Mulled Wine & Port Dressing (GF, V)
- \* Salmon Plate – Gin and Tonic Cured, Hot Smoked Fillet and Smoked Salmon and Chive Pate. Served with Avocado Purée, Dill and Crème Fraiche Dressing and In House Baked Bread



## Main Course



- \*The OB Duo – Maple and Jack Daniels Butter Roasted Breast of British Turkey and Brown Sugar Glazed Bacon Loin with OB Sausage Meat Stuffing, Maple Glazed Pig in Blanket, Duck Fat Roasties, Fondant Carrot, Creamed Mashed Potato and a Turkey and Thyme Gravy  
Served with Seasonal Veggies and Truffled Cauliflower Cheese for the Table.
- \*Sous Vide Rump of Beef (Cooked Pink) with a Slow Braised Beef Cheek, Mozzarella and Potato Croquette. Served with a Honey and Thyme Glazed Fondant Carrot, Pickled Onion Puree, Crispy Cavolo Nero and a IPA and Treacle Sauce (GF)
- \*Pan Roasted Fillet of Cod with Smoked Bacon and Roast Garlic Puy Lentils, Glazed Shallots, Caramelised Onion Kale, Celeriac Cream and a White Wine Cream Reduction (GF)
- \*Slow Braised Belly Pork Porchetta Stuffed with Cumberland Sausage Meat, Sage and Roasted Garlic. Served with a Caramelised Onion, Apple and Potato Press, Black Pudding Bon Bon, Spiced Apple Purée, Roasted Celeriac and a Roast Pork and Maple Jus (GF)
- \* Butternut Squash, Feta and Spinach Pie with a Cashew Nut and Caramelised Onion Topping. Served with Roast Garlic Mash, Seasonal Veggies and a Black Garlic & Red Onion Gravy (V)
- \*Pan Seared Breast of Duck with a Pulled Duck Leg and Cranberry Sausage Roll, Fondant Potato, Parsnip and Vanilla Puree, Caramelised Onion Kale, Honey Mustard Roasted Parsnip a Mulled Blackberry and Port Sauce



## Dessert



- \*Gingerbread Creme Brulee with White Chocolate and Orange Blondie, Christmas Spiced Popcorn and a Fanta Orange Sorbet
- \*OB Sticky Toffee Pudding with Salted Toffee Sauce, Ginger Nut Crumb and a Caramel Ice Cream (GF Available)
- \*Mulled Pear and Bramley Apple Crumble with Vanilla Custard and a Apple Crumble Ice Cream (GF)
- \*Rum & Rasin Arctic Roll with Caramelised Banana, Dulche Du Leche Mascarpone, Rum and Coke Jelly, Gingernut Crumb and a Banana Caramel Sauce
- \*Dark Chocolate Tart with Chococlote Brownie Pieces, Chocolate Soil, After 8 Ice Cream Chocolate Cremaux and Compressed Blackberries