



## The Oakley Arms

### Burns night

3 course £39.95 per person

#### Starters

**Loch Fyne smoked salmon tortellini**, white wine cream sauce, samphire

**Wild mushroom, celeriac, spinach, tarragon Charlotte**, toasted hazelnuts (vg)

**Cullen Skink**: haddock, potato and leek soup

**Seared partridge**, bubble and squeak hash cake and blackberry jus (gf)

#### Mains

**Pan roasted venison loin**, venison parsnip cottage pie, confit potato , pickled black berry jus (gf)

**Haggis "Neeps and Tatties"** whisky sauce

**Pan fried trout fillet**, caper potato cake, samphire, cockles, mussels, white wine sauce (gf)

**Heritage carrot, lentil and roasted butternut squash Wellington**, confit potatoes, red currant jus (vg)

#### Pudding

**Cranachan**: Whipped chantilly, raspberries, toasted oats, whisky syrup (vg, gf)

**Chocolate stout sponge**, salted caramel ice cream (v)

**Sticky toffee pudding**, whisky toffee sauce, vanilla ice cream (v, gf)



#### Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Oakley Arms - [www.oakley-brewood.co.uk](http://www.oakley-brewood.co.uk) - 01902 859 800