



## OAKS RESTURANT AT BROADOAKS

Thank you for choosing to dine with us at Broadoaks, my team is delighted to serve you and hope you have a truly exceptional experience.



I consider myself very fortunate to have grown up in Lancashire & Cumbria, regularly walking through the dominating landscapes, past the produce we use in our kitchen and appreciating the preservation of rural standards and sustainability.

Working alongside the rest of the team at Broadoaks, we have carefully selected our suppliers with this influence in mind, ensuring we find guaranteed local produce from suppliers who are genuinely focused on delivering the highest quality whilst not compromising on welfare and assured standards.

The dining experience in Oaks Brasserie aims to encapsulate our "Fusion" ethos, combining modern French fine dining cuisine with classic Cumbrian cooking showcasing the very best of the area we love.

"We hope you enjoy our election

*Sharon Elders*

Executive Head Chef

**4 COURSE'S £45** per person

Allow us to select a wine for each course only **£16.95** per person  
( 2 x Large glasses plus a desert wine )

special dietary requirements or allergy issues can be catered for if advance notice is given



## **ENTRÉE**

### **HOME MADE CREAM OF TOMATO SOUP**

Roasted Garlic and Thyme Croutons, Soured Cream

### **POTTED CARTMEL VALLEY SMOKED MACKEREL PATE**

Cucumber and Dill Pickle, Toasted Rye Bread

### **CUMBRIAN CHARCUTERIE BOARD**

Local Air-dried Ham, Smoked Cartmel Valley Duck Breast, Cumbrian Saucisson, Mini smoked black Pudding, Scotch Egg & Chili Piccalilli

### **SMOOTH CHICKEN & DUCK LIVER & BRANDY PARFAIT**

Carrot & Sultana Relish, Roast Fig & Walnut, Endive Salad & Toasted brioche

### **DEEP FRIED CROTTIN OF GOATS CHEESE**

Textures of Beetroot, Honey Roasted Walnut, Apple Puree & Pea shoot

### **BROADOAKS SEAFOOD ASSIETTE**

With a selection of Individual Garnishes

### **BROADOAKS MELON COCKTAIL**

Mint Syrup, Raspberry Sorbet (v)



## MAIN PLATS

### **CUMBRIAN TURKEY ROULADE ROASTED WITH FRESH HERBS**

lined with Classic Sage and Onion Seasoning, wrapped in pancetta Fondant potato, Parsnip Puree, Creamed Sprouts, Glazed Carrot, Roast Jus, cranberry sauce, Organic Watercress

### **6OZ LAKELAND FILLET STEAK**

**(Supplement £6.25)**

Pomme Frites, Grilled Tomato, Au Poivre Sauce

### **LAKELAND LAMB RUMP**

Fondant potato, Green Beans, Pancetta, Cartmel Valley Smoked Black Pudding, Butternut Squash Puree, Caramelised Red Cabbage, Redcurrant & Rosemary Jus

### **SCRUMPTIOUS LAKELAND VENISON PIE**

Short crust pastry turned out pie filled with Rich Venison, Root Vegetables, Shallots in a Rich Burgundy Sauce. Served with Fat Chips and Seasonal Vegetables.

### **HONEY ROAST SHALLOT & FIG TART**

Crumbly Goats Cheese, Roasted Beetroot, Lambs Tongue Lettuce

### **PAVE OF SALMON**

Crab Potato Cake, Braised Leeks, Chive Beurre Blanc

### **HONEY ROASTED BUTTERNUT SQUASH, SAGE & CHESTNUT RISOTTO**

Sweet & Sour Cherry Tomatoes, Red Onion Relish

*All our Meat is Served PINK Please let us know if this is not to your liking*

### **SIDES £3.25**

Broccoli & Green Beans / Frites / Fat Chips / Champ Potato / Seasonal cob Salad

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## DESSERTS

### **BROADOAKS STICKY TOFFEE PUDDING**

Butterscotch sauce, Brandy Snap Basket Filled with Madagascan Vanilla Ice Cream

### **LUXURY HOMEMADE CHRISTMAS PUDDING**

With a Drizzle of Brandy Sauce



### **TANGY LEMON POSSET**

Spiced Baked Plum, Gingerbread Ice Cream, Short Bread Biscuit

### **MADAGASCAN VANILLA CRÈME BRULEE**

Homemade Shortbread Biscuit, Mulled berry Compote

### **CHOCOLATE POT MOUSSE**

Dark Chocolate Mousse, Honeycomb, Chocolate Soil, Popping Candy, Italian Meringue



### **SELECTION OF ENGLISH LAKES ICE CREAMS**

Rossini Wafers, Warm Chocolate Sauce

## CHEESE

### **BROADOAKS CHEESE SLATE LOCAL AND CONTINENTAL CHEESES**

With: Artisan Crackers, Frozen Grapes, Chutney, Pickled Walnut

**£3.95** supplement or **£6.95** as an extra course

## **COFFEE & TEA** Served with Warm Mince Pies

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