



OTTERBURN CASTLE  
COUNTRY HOUSE HOTEL

## ***Oak Room Restaurant***

### **TO START**

#### ***Fresh Vegetarian Soup of the Day***

Served with coriander & black pepper croutons, warm crusty bread, and butter quenelle (V)

#### ***Potted Brown Shrimps***

Served with a citrus fresh herb salad and Italian biscuits

#### ***Smooth Chicken and Duck Liver and Cherry Brandy Parfait***

Served with mango & clementine salsa, herb butter and Italian wafer thins

#### ***Deep Fried Goats Cheese encased in Tempura Batter***

Served with a fresh herb salad and red onion & balsamic compote (V)

### **TO SATISFY**

#### ***Glazed Belly Pork***

Braised in clementine and cardamon, blood orange and redcurrant jus and served with sweet red cabbage

#### ***Pan fried Cornfed Chicken Breast***

Served with trumpet mushroom, shallot, asparagus, and a sherry cream velouté

#### ***Pan fried Scottish Salmon***

Served on a bed of wilted spinach with a lobster & shellfish reduction

#### ***Confit of Gressingham Duck Leg***

Served with a quenelles of scallion mash and laced in a plum & damson glaze

#### ***Steak Rossini***

Beef fillet served on a smooth pate croute, with wild mushrooms and a merlot reduction  
(£7.00 supplement)

#### ***Asparagus & Wild Mushroom Risotto***

Served with parmesan shavings and a fresh herb salad with croutons(V)

#### ***Duo of Ratatouille Crepes***

Served with a gratinated cheese mornay and a dressed salad (V)

All our meals (except where stated salad) are accompanied with seasonal baby vegetables & choice of potato boulangère, colcannon mash, jersey royals or triple cooked chips.

***2 courses £23.95***

***3 Courses £29.95***



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***TO INDULGE***

***Rich Chocolate & Clementine Torté***

Served with a mirrored coulis

***Citrus Glazed Tart***

Served with frosted berries

***Fresh Raspberry Creme Brulee***

Served with dusted berries and fruit coulis.

***Classique Millefeuille***

Layers of puff pastry layered with chantilly cream, served with seasonal fruit and raspberry coulis.

***Trio of Dairy Ice Creams***

Served in a brandy snap basket with a 3-way coulis

***The Castle Cheese Board***

A fine selection of continental cheeses, served with red onion marmalade and accompanied with celery, apple, grapes and Italian biscuits  
(£5.00 supplement)

*2 courses £23.95*

*3 Courses £29.95*