



## **CHRISTMAS PARTY MENU 2017**

**MINIMUM OF 10 GUESTS**

### **STARTERS**

Ham hock and parsley Terrine, pineapple pickle, soft boiled quail egg and toast

Smoked salmon and crushed new potato Salad, cucumber relish, brown shrimp and caper dressing

Twice baked goat's cheese Soufflé, red onion marmalade, apple and chicory salad

### **MAIN COURSES**

Roast Oxfordshire Turkey, duck fat roast potatoes, pig in blankets, chestnut stuffing, cranberry sauce, served with carrots, roast parsnips and sprouts

Grilled Plaice, new potato, spinach, cockle, lemon and tomato butter

Parmesan and saffron Arancini with wild mushroom fricassée, garlic velouté

Slow cooked Belly Pork, parsnip, choucroute, apple and onion

### **PUDDINGS AND CHEESE**

Warm Christmas pudding with Pedro Ximenez sherry cream

Dark chocolate Tart, salted caramel and vanilla ice cream

Steamed treacle sponge pudding with creme anglaise

Blue Stilton with quince paste and crackers £5.00 supplement

**Two Courses £28.50 Three Courses £32.75**

**£15 per head deposit and pre order will secure your table. All Party bookings must be received by 1/12/17**

**Available Monday to Friday. Starter and main OR main and pudding for the whole party**

**IF YOU WOULD LIKE A MORE ELABORATE MENU FOR YOUR PARTY CONTACT US**