

To Nibble

Wild farmed sourdough boule served with capers & truffle butter

Starters

Roasted Jerusalem Artichoke Soup - crispy sage & roasted chestnuts served with sourdough bread (V) (Vg option available)

Duck Liver Rillette - crispy brioche with watercress & blood orange salad, balsamic reduction glaze, toasted hazelnuts

Pan Fried King Scallops - creamy white wine sauce with chardonnay, lemon & lime zest, dill oil & pink peppercorn (GF)

Roasted Beetroot & Goats Cheese Curd - glazed walnuts, pomegranate & raspberry coulis, sorrel (V)(GF)

Grilled Oxfordshire Lamb Fillet - celeriac & apple remoulade, roasted root vegetables, mint watercress emulsion & lamb jus (GF)

Mains

Hand-Carved Turkey Breast - Yorkshire pudding, parsnip purée, served with Cumberland pigs in blanket, glazed carrots, herb brussels sprouts, sage & onion stuffing, braised red cabbage, roast potatoes & red wine gravy

Roast Sirloin of Beef - Yorkshire pudding, parsnip purée, glazed carrots, herb brussels sprouts, braised red cabbage, roast potatoes & red wine gravy

Pan fried Halibut Steak - Prawns bisque, saffron fondant potatoes, shrimp's tapenade, wilted spinach & grilled lemon (GF)

Oxfordshire Venison Fillet - Dauphinoise potatoes, tenderstem broccoli, glazed carrots, vine cherry tomatoes, sautéed mushrooms & red currant jus (GF)

Root Vegetable Wellington - Root vegetables, apricots, & cranberries encased in puff pastry, parsnip purée, glazed carrots, herb brussels sprouts, braised red cabbage, roast potatoes & gravy (Vg)

Desserts

Classic Xmas Pudding with brandy sauce (V)(GF)

Chocolate Tart Ganache with fresh fruits and coconut Chantilly cream (V)

Festive Rhubarb and Apple Crumble with custard (V)

Poached Pear in Red Mulled Wine with orange sorbet (Vg)

Cheese Board - Oxfordshire Blue cheese, Oxford Isis cheese and Vintage Mature Cheddar, celery, fig chutney, red grapes & savory biscuits (V) (GF option available)

MINCE PIES & TEA/COFFEE

Please let a member of staff know upon ordering if you have any allergens or dietary requirements

1ST SEATING: 11.45 AM - 2:00 PM £80 2ND SEATING: 2:30 PM - 4:45 PM £80 £20 pp deposit