

FESTIVE MENU

Starters

French Onion Soup (v)
with emmental cheese croutons

Ham Hock & Pea Terrine
with freshly baked ciabatta

Wild Mushrooms (v)
mixed sauteed mushrooms & roast chestnut in garlic butter on toasted fig ciabatta loaf

Grilled goats cheese honeyed walnut tart (v)
puff pastry tart with grilled french goats cheese and honey glazed walnuts

Bloody mary prawn cocktail (gf)
classic prawn cocktail with a kick of a bloody mary english cocktail sauce

Scottish smoked salmon (gf)
florettes of smoked salmon, pickled beetroot, dill & beetroot vinaigrette & horseradish cream cheese

please note breads used as accompaniments to our starters contain wheat unless requested gluten free

Main Courses

Roast oxfordshire turkey ballontine & all the trimmings
(vegetarian cranberry nut roast also available (v)
roast potatoes, roast parsnips, cranberry stuffing, turkey stock gravy & vegetables

Slow roasted pork belly (gf)
pork belly, crackling, roasted root vegetables, apple sauce, bourbon gravy & dauphinoise potatoes

Braised Ox Cheek (gf)
served with creamed mashed potato, bourbon gravy, steamed broccoli & kale (gf)

Salmon florentine (gf)
Pan seared salmon, sauteed warmed green beans, spinach & cougette ribbons
new potatoes, poached egg & hollandaise

Stuffed Chicken Forestiere (gf)
Breast of chicken, rosemary and garlic stuffing wrapped in parma ham, wild mushroom,
red wine & rosemary sauce, sauteed new potatoes

Venison Casserole (gf)
diced local venison & root vegetables braised with garlic, juniper & port with duchess potatoes & vegetables

Chestnut, spinach, shallot & stilton wellington (v)
with mushroom diane sauce, roast potatoes & vegetables

10oz prime sirloin steak (+£5.00 Supplement)
with handcut fries, mushrooms, onion rings & watercress salad

Desserts

Fruit Sorbet (gf) (v) (vg)
a ball of fresh raspberry, mango and blackcurrent sorbets

Sticky Toffee Pudding (gf) (v)
served with toffee sauce & pouring cream

French Shortcrust Lemon Tarte (gf) (v)
served with raspberry sorbet & fresh raspberries

Christmas pudding strudel (v)
lattice pastry filled with traditional brandy pudding served with mince pie flavoured ice cream

Clementine brulee (gf) (v)
zesty orange brulee with cinnamon shortbread

Cheeseboard (+£4.00 Supplement) (v)
cranberry wensleydale, blue stilton, mature cheddar, brie
water biscuits, celery, apple & chutney (gluten free biscuits also available)

3 COURSES FOR £28.95

AVAILABLE FROM 24TH NOVEMBER TO 24TH DECEMBER 2021