



Christmas Day Menu 2018

A Glass of Christmas Punch

Savoury Nibbles

Starter

Vegetable Terrine, Pickles, Crusty Bread (V)

Coquille St. Jacques, Crusty Bread

Shellfish Bisque with Prawn Tortellini, Rouille, Croutes

Duck Liver Pate, Confit Duck Rillettes, Pickles, Melba Toast

Refresher

Campari Orange Granita *or* Lemon Sorbet

Mains

Roast Breast of Oxfordshire Turkey, Pig in Blanket, Sausage-meat Stuffing, Bread Sauce, Rich Port Gravy

Mushroom, Spinach & Camembert Wellington with Mushroom Sauce (V)

Served with Garlic & Rosemary Roast Potatoes

Beef 2-Ways: Pan-fried Fillet, Slow-braised Ox Cheek, Rich Red Wine Sauce, Pomme Anna

Pan-fried Hake Fillet, Gnocchi, Roasted Vine Tomatoes, Sauce Vierge

All main courses served with a selection of seasonal vegetables

Puddings

Annette's Rich Christmas Pudding, Brandy Butter *or* Double Cream

Chocolate Mousse Dome filled with Raspberry Coulis & Fresh Raspberries

Boozy Christmas Trifle

Selection of Winstones Cotswold Ice-Creams (3-Scoops)

Artisan Local Cheese Board with Biscuits, Home-made Chutney & Grapes

Freshly Ground Coffee served with Mince Pies

£74.50 for Adults / £35 for Children 5 – 12

Pre-Orders required by 17th December 2016.

£10 per person deposit / Table Reservations from 12 noon to 3pm.

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Party Planner

To ensure your party runs as smoothly as possible please complete the form below by indicating the menu choices for your party.
A deposit of £10 per person is required for all bookings
(Deposit is non refundable if cancelled less than a week before party date)

Party Name:

Table Time:

Number of Diners:

Meal Choices:

Vegetable Terrine:

Coquille St. Jacques:

Shellfish Bisque:

Duck Liver Pate:

Turkey:

Veggie Wellington:

Beef 2-Ways:

(Specify how you would like Beef Fillet – Rare, Medium Rare, Medium, Well Done)

Hake:

Christmas Pudding:

Chocolate Dome:

Trifle:

Ice-Cream (Choose your flavours on the day!):

Cheese Board:

Any special requests – please detail below?