



# Christmas Day Lunch

£55.00 per Person | £25.00 Per Child  
Includes VAT @ 20%  
Lunch Sitting 12:00 till 13:45.

## STARTERS

Amuse-bouche (various canapes)  
Pumpkin and Roast hazel nut soup  
Fruit Platter  
Fish Platter  
Continental Meat Platter

## MAIN COURSE

Traditional roast turkey with chestnut stuffing and cranberry sauce  
Roast Gammon with honey, mustard, and cloves  
Roast rib of local Oxfordshire beef with horseradish sauce and Yorkshire pudding  
Salmon en crouete served with hollandaise sauce  
Stuffed roast Aubergine quinoa, with Mediterranean vegetables and melted blue cheese  
ALL served with various vegetables and all the trimmings

## DESSERTS

Bouche De Noel (chocolate roulade)  
Traditional Christmas pudding with brandy sauce and double cream  
Black Forest Trifle  
Poached Holt Pears wrapped in puff pastry



Tea/Coffee/ Homemade luxury mince pies

# Christmas Party Nights

£36.50 per person

Available Dates:

7th, 8th, 15th and 21st of December

Includes three course dinner, VAT @ 20%,

Disco, Party Poppers and Crackers

Arrival from 18:30 onwards

Function finishes 1:00 am.

## STARTERS

Celeriac and apple veloute with hazelnuts and cheddar cheese (v)

Braised pig cheek with apple puree and homemade cauliflower piccalilli

Turkey and chorizo terrine with parsnips remoulade and cranberry dressing

Goats cheese and lime mousse with pickled red beetroot, roasted walnuts  
and lamb lettuce salad (v)

## MAIN COURSE

Turkey papillote wrapped in smoked bacon, cranberry stuffing, seasonal  
vegetables, pig in blankets,  
rosti potatoes and red wine jus

Braised beef cheeks with horse radish mashed potatoes, seasonal vegetables  
and veal jus

Cod fillet en crouete with fondant potatoes, moules marinierre sauce, kale  
and brussels sprout

Potato gnocchi with arrabiata sauce topped with spinach, grated parmesan  
and rocket salad (v)

## DESSERTS

Traditional Christmas pudding with brandy sauce

Sticky toffee pudding with salted caramel ice cream

Rhubarb, plum and cherry crumble with crème anglaise

Local cheese and biscuits with celery sticks and apple and ginger chutney

# New Years Eve

£65.00 per person

Includes a glass of Prosecco on arrival,  
VAT @ 20%, disco and party poppers.

Please note the minimum age for this  
function is 14 years old.

Arrival: 19:00 for 19:30 sit down

Function finishes 1:00 am.

Various Canapes with a glass of prosecco

## STARTERS

Confit duck ballotine with kumquat chutney, charcoal brioche and chicory salad, orange dressing

Scallops ravioli with fish consommé, clams, samphire and pearls of vegetables

Grilled asparagus, poached quail eggs and wild mushrooms with homemade crackers

Foie gras ballotine with crispy brioche, figs chutney and champagne dressing, lamb lettuce salad

Salted cod nicoise with lemon dressing and iceberg croutes

Pimms Sorbet

## MAIN COURSE

Confit goose legs with dauphinoise potatoes, red cabbage puree and french beans wrapped in parma ham, port wine reduction

Lobster thermidor with romanesco puree, topped with cherry tomatoes and parmesan and champagne sauce

Lamb canon with kidney dumplings roulade, wild garlic puree, potatoes involtini stuffed with mint and goats cheese, lamb jus

Venison fillet with black linguini papillote, baby vegetables and dark chocolate sauce

Roast beef tomatoes stuffed with aubergines caviar, topped with grilled asparagus, kale, sugarsnaps and melted stilton cheese, sauce vierge

## DESSERTS

White chocolate custard trifle and passion fruit coulis

Amaretto tiramisu with pineapple sorbet

Champagne posset with crumble pistachio biscotti and frozen berries

Chocolate fondant with vanilla ice cream

Rhubarb, plum and cherry crumble with crème anglaise

Tea and Coffee

