

FESTIVE SEASON AT THE OXFORD PLACE

GROUP MENU

(Please notify prior to ordering of any food allergies or request further information)

£36.95 PER PERSON

TO BEGIN:

Jerusalem Artichoke and Parsnip Soup with Winter Truffle and Hazelnuts (VG)
Yorkshire Game Terrine with Marsala Poached Prunes and Toasted Bloomer
Mozzarella Carrozza with a Rich Basil and Tomato Sauce (V)
Shallow-Fried Smoked Cod and Salmon Thai Fishcakes with Sicilian Lemon
Gel,
Kefir Lime Mayo on a bed of Frisée Salad

TO CONTINUE:

Pan-Fried North Sea Black Bream with Crushed New Potatoes, Lilliput Capers,
Prosecco-infused Brown Shrimp Sauce
Traditional Succulent Turkey with Pigs in Blankets, Brussel Sprouts, Red
Courant Gravy and Honey Roasted Vegetables
Oven-Baked "Spinach and Ricotta" Pancake with Arrabbiata Sauce served with
Vegetable Salad and Roasted Pine Nuts (VG)
"Huntress" Chicken Breast with Smoked Garlic Mash, Creamy Wholegrain
Mustard and Gruyère Cheese Sauce

TO FINISH:

Scrumptious Christmas Pudding with Brandy Sauce
Baked Vanilla Cheesecake with Festive Berry Compote (VG)
Selection of Three British Cheeses

SPECIAL NOTES:

A discretionary 10% service charge will be added to the bill.
Pre-order only; no mixing with other menus.

Open for group bookings every day from 1st December to 24th December.
Polite note: During December, we accept only one payment at the table (no bill
splitting). Cash or Credit card (No Amex).

