

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)

Mozzarella Carrozza with a Rich Basil and Tomato Sauce (V)

Duck Liver Pate with Buzzy Prune and Onion Chutney, Pickle Cauliflower

Chorizo and King Prawn Skewer with Roasted Garlic Hummus

## TO CONTINUE

Pan-Fried North Sea Black Bream with Crushed New Potatoes, Lilliput Capers,

Prosecco-infused Brown Shrimp Sauce

Confit Yorkshire Duck Leg, Yorkshire Pudding, Pak Choi topped with a Tawny Port and

Cherry Sauce

“Huntress” Chicken Breast with Smoked Garlic Mash, Creamy Wholegrain Mustard and

Gruyère Cheese Sauce

Baked Vegan Lasagne with Roasted Mediterranean Vegetables and House Salad (VG)

## 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 22ND DECEMBER.

POLITE NOTE: DURING DECEMBER, WE ACCEPT ONLY ONE PAYMENT AT THE TABLE (NO BILL SPLITTING). CASH OR CREDIT CARD (NO AMEX).