



STARTERS

Smoked salmon with beetroot salad & horseradish crème fraiche
Crispy duck salad with cucumber, spring onion, ginger, coriander & duck sauce
Chicken liver pâté with mulled wine chutney & toast
French onion soup with a cheese crouton

SORBET

Orange & cranberry sorbet

MAINS

Turkey with roast potatoes, bacon, glazed vegetables & cranberry sauce
Aberdeen Angus beef with yorkshire pudding, glazed vegetables & hot horseradish
Roast vegetable lasagne with a smoked cheddar crust & served with a wild herb salad
Fillet of seabass with crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing

DESSERTS

Christmas Pudding with vanilla & cognac clotted cream
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

Christmas treats to finish

£85 seven courses £45 for under 11's

Booking & pre-ordering only (minimum of 1 week in advance). £25 per person non-refundable deposit is required to confirm your booking.

Please arrive at 12.30pm, first course served at 1:00pm.





Smoked salmon with beetroot salad & horseradish crème fraiche
Crispy duck salad with cucumber, spring onion, ginger, coriander & duck sauce
Chicken liver pâté with mulled wine chutney & toast
French onion soup with a cheese crouton
Festive scotch egg with sage & onion & spiced cranberry dip

MAINS

Roast turkey with roast potatoes, glazed vegetables, pigs in blankets & turkey jus
8 oz rump steak with triple cooked chips, rocket, peppercorn sauce & mushroom ketchup
Pressed shoulder of lamb with rosemary & garlic dauphinoise, braised carrots, shallot & lamb jus
Roast vegetable lasagne with a smoked cheddar crust & served with a wild herb salad
Fillet of seabass with lemon crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing

DESSERTS

Christmas Pudding with vanilla & cognac clotted cream
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread
Sticky toffee pudding with toffee sauce & vanilla ice cream
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

Two courses £25
Three courses £29

Available from 1st - 30th December.

Booking & pre-ordering only (minimum of 1 week in advance).

£10 per person non-refundable deposit is required to confirm your booking.





NEW YEARS EVE MENU

With live music

Prossecco & canapé arrival

TO SHARE FOR THE WHOLE TABLE

Prawns with Bloody Mary sauce
Chicken liver pâté with mulled wine chutney
Festive scotch egg with sage & onion & spiced cranberry dip
Smoked salmon with beetroot garnish
Pork belly bites with apple
Calamari with aioli
Mackerel paté
With breads and olives

MAINS

Fillet of seabass with lemon crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing
Rib eye steak with mushroom ketchup, triple cooked chips, peppercorn sauce & rocket leafs
Pork belly with smoked apple mash, broccoli textures & crackling
Butternut squash lasange with sage infused salad & goats cheese crust
Rump of lamb with rosemary & garlic dauphinoise, star anise carrot, shallot & jus

DESSERTS

Cinnamon doughnuts with custard & apple
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread & strawberries
Sticky toffee pudding with toffee sauce & vanilla ice cream
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

ALREADY GOT PLANS?

Fill up on our world famous Sunday Lunch (available from 12pm -4pm) for those who want a big lunch before their night out!

£49 per person

Booking & pre-ordering only (minimum of I week in advance). £25 per person non-refundable deposit is required to confirm your booking.

Please arrive at 7.30pm for 8pm sit down.

Music through the decades to be played throughout the night.

