

CHRISTMAS MENU

12th – 22th December

Vine Tomato Tartare

toasted lemon and garlic croute
avocado pesto and balsamic glaze

Roasted Chestnut Soup

topped with crispy bacon lardons and thyme

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Slow Braised Ox Cheek

pinotage and brandy reduction, carrot & parsnip rösti,
creamed Brussels sprout tart, and a cauliflower puree

Oven Roasted Whole Partridge

crispy truffle gnocchi, garlic wild mushrooms,
wilted spinach and a mulled wine jus

Camembert Bon Bon

with a fricassée of wild mushrooms

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Chocolate Choux Bun

filled with Christmas pudding ice cream,
and drizzled with white chocolate

Christmas Bread & Butter Pudding

panettone set in a Christmas spiced custard with candied peel,
served with a brandy crème anglaise

One Course £19.95, Two Courses £25.00, or Three Courses £29.00

To book a table, please email sadlercatering@oxfordsp.com

or

call 01865 781 305

Please provide a pre-order for tables greater than four

