

★ Christmas Party Menu ★

Roast Parsnip & Pear Soup Served with Sourdough Bread – VG/GFA

Crispy Brie
Served with Plums, Apple & Candied Walnuts – V

Chicken Liver Pâté

Served with Truffle Butter, Seasonal Chutney & Seeded Bloomer – GFA

Trout & Smoked Salmon Rillette Served with Crème Fraîche, Lemon & Herbs, sealed with Clarified Butter – GFA

Traditional Roast Turkey
Served with Pigs in Blankets, Roast Potatoes & All the Trimmings – GFA

Seeded Wild Mushroom Wellington Served with Crispy Potatoes, Seasonal Vegetables & a Rich Vegan Gravy – VG

Pan-Seared Hake Served with Shellfish Broth, Potato Fondant & Keta Caviar – GF

Steak & Ale Pie Served with Buttered Mash, Seasonal Greens & Gravy

Crispy Pork Belly
Served with Apple Sauce, Crackling, Potato Terrine, Broccoli & Cider Gravy



Traditional Christmas Pudding Served with Warm Brandy Sauce

Winter Orchard Apple & Caramel Tart Served with Salted Caramel Ice Cream - VG

Black Forest Fondant Served with Vanilla Ice Cream

Trio of Ice Cream or Sorbet

Selection of Three Cheeses Served with Chutney, Grapes & Biscuits

Mince Pies
Served with Coffee

2 courses £31.95 3 courses £39.95

Booking Information: To make a reservation, please contact us directly at 01869 338364 or email deddarms@oxfordshire-hotels.co.uk

Please note a discretionary 12.5% service charge will apply Food Allergies & Intolerance, please consult our staff for details of ingredients VG - Vegan/V - Vegetarian/GF - Gluten Free/GFA - Gluten Free Available