

★ *New Year's Eve 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 Rillettes
Served with Crème Fraîche, Lemon & Herbs, sealed with Clarified Butter – GFA

Pea & Mint Risotto topped with Pan-Seared Scallops (£4.50 Supplement) – GF

★★★

7-8oz Beef Fillet (£10.00 Supplement)
Served with Dauphinois Potatoes, Spinach Purée, Roasted Parsnips, Carrots & Tenderstem Broccoli – GF

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

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Vanilla Crème Brûlée
Served with Fresh Berries & Shortbread

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 £35.00

3 courses £45.00

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