

Menu

STARTERS

Game, Pancetta & Prune Terrine (GF*)

Oxford Sauce, Dressed Leaves, Apple & Prune Chutney,
Granary Toast

Seared Scallops (GF)

Crispy Pork Belly, Crackling, Apple Puree, Compressed
Apple

Roast Pumpkin Risotto (GF, V, VG*)

Whipped Goats Cheese, Crispy Sage, Toasted Pumpkin
Seeds, Pesto & Parmesan

MAIN COURSES

Pan Roast Fillet of Beef (GF)

Dauphinoise Potatoes, Sautéed Mushrooms, Wilted Winter
Greens, Chicken Liver Mousse, Madeira Truffle Jus

Grilled Fillet of Cod (GF)

Crab & Chive Mash, Buttered Salsify, Crab & Prawn Bisque

Roasted Winter Vegetable Pithivier (V, VG*)

Dauphinoise Potatoes, Wilted Winter Greens, Port Wine &
Cranberry Jus

DESSERTS

Apple & Blackberry Cannelloni (V)

Apple & Blackberry Sponge, Vanilla & Blackberry Mousse,
White Chocolate, Blackberry Compote

Dark Chocolate & Hazelnut Mousse (V, GF, VG*)

Hazelnut Praline, Ferrero Rocher, Chocolate Sauce

Panettone Bread & Butter Pudding (V)

Orange Crème Anglaise, Clotted Cream Ice-Cream

CHEESE

**Oxford Blue, Quince Jelly, Oat Cakes, Poached Pear
& Candid Walnuts (V, GF*)**

Bon Appetit...

December 31st

Arrival 18:30

Sit Down Dinner 19:30

Carriages 01:00