MERCURE

HOTEL

OXFORD HAWKWELL HOUSE

Testive Season

AT MERCURE OXFORD HAWKWELL HOUSE

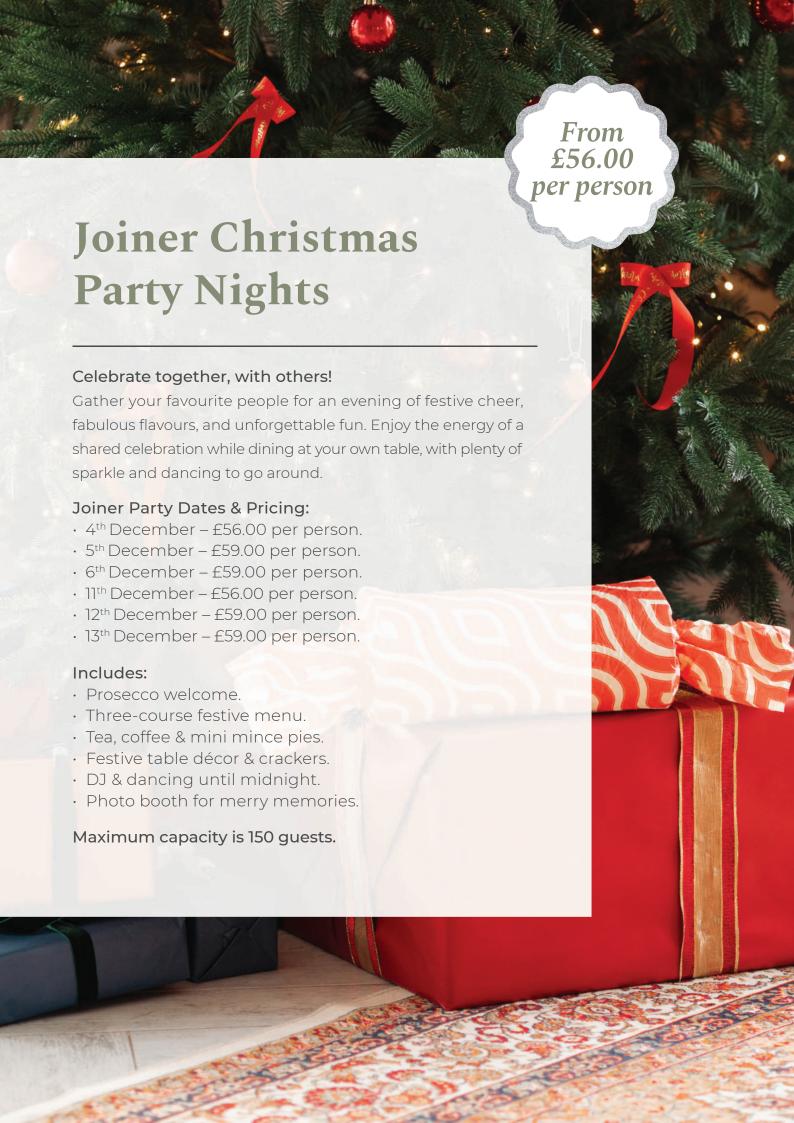
# elebrate the season at

### Mercure Oxford Hawkwell House Where festive sparkle meets timeless Oxford charm

his hristmas, step into a season of warmth, wonder and joy at Mercure Oxford Hawkwell House. Whether you're raising a glass with colleagues, reuniting with loved ones, or savouring a festive treat, we'll make it your most magical memory yet.

MERCURE HOTEL







Starter

Leek, Potato & Watercress Soup 💖 🦞

Garlic & Herb Croutons

Breaded Brie W W

Cranberry & Orange Compote, Baby Leaves

Salmon Gravadlax >>

Lemon & Dill Dressing, Dressed Leaves, Capers, Rye Bread

Chicken Liver Parfait ¥

Toasted Bread, Winter Fruit Chutney

Mains

Traditional Roast Turkey >>

Sage & Onion Stuffing, Pig in Blanket, Garlic & Thyme Roast Potatoes, Roast Carrot & Parsnip, Glazed Brussels Sprouts, Red Wine Jus

Baked Salmon Fillet

Pearl Barley Risotto, Winter Greens, Salsa Verde

Woodland Mushroom Brie & Cranberry Wellington 🦫 🦫

Roast Potatoes, Roast Carrot & Parsnip, Glazed Brussels Sprouts & Vegan Jus

Braised Blade of Oxfordshire Beef \$

Creamed Potato, Roasted Carrot & Parsnip, Glazed Brussels Sprouts, Red Wine Jus

Desserts

Traditional Christmas Pudding 😽 🦠

Rum & Raisin Syrup, Brandy Sauce

Salted Caramel Chocolate Brownie 💆 💖 🕴

Vanilla Cream, Caramelised Biscuit, Chocolate Sauce

Tiramisu 📦 🦞

Coffee Sponge, Mascarpone Cream, Biscotti

Lemon & Lime Cheese Cake > \$

Ginger Biscuit, Lemon Curd, Berry Compote

For any / all information regarding allergens & intolerances please speak to a member of the team

Suitable for vegetarians 
Suitable for vegans can be made vegan

A discretionary 10% service charge will be added to all bills.

## Christmas day menu

From £95.00 per person

"Amuse Bouche"



Roasted Winter Squash Soup 💜 🦻

Toasted Ceeds, Crumbled Feta, Treacle Bread

Brown Sugar Glazed Ham Hock 🌹

Piccalilli, Black Garlic, Brioche, Mustard Butter, Tarragon Oil

Twice Baked Cheese Soufflé W

Apple, Pear & Walnut Salad, Cheddar Cheese, Cream, Salsa Verde

Smoked Salmon & King Prawn Terrine >>

Poached Salmon Mousse, Pickled Cucumber, Rye Bread

Mains

Ballotine of Turkey >>

Roast White & Dark Meat, Streaky Bacon, Sage & Onion Stuffing, Pig in Blanket, Garlic & Herb Roast Potatoes, Maple Roasted Carrot & Parsnip, Glazed Brussels Sprouts, Christmas Red Cabbage, Red Wine Jus

Roasted Vegetable, Goats Cheese & Onion Marmalade Filo Parcel

Garlic & Herb Roast P<mark>ota</mark>toes, Maple Roasted Carrot & Parsnip, Glazed Brussels Sprouts, Christmas Red Cabbage, Red Wine Jus

Pan Roasted Herb Crusted Fillet of Cod \$

Sautéed King Prawns, Chive Mashed Potatoes, Buttered Greens, Crispy Capers, Beurre Blanc, Herb Oil

Roast Sirloin of Beef >>

Slow Braised Brisket, Celeriac Puree, Yorkshire Pudding, Garlic & Herb Roast Potatoes, Maple Roasted Carrot & Parsnip, Glazed Brussels Sprouts, Christmas Red Cabbage, Red Wine Jus



Traditional Christmas Pudding 📦 🦻 🦞

Whipped Rum Butter, Brandy Sauce

Vanilla Pannacotta 🦞

Orange Sorbet, Ginger Crumb, Cranberry Jelly

Dark Chocolate & Caramel Tart >>

Caramelised White Chocolate, Crème Fraiche,

British Cheeses W

Fruit Chutney, Oatcakes, Fruit Bread, Grapes

For any / all information regarding allergens & intolerances please speak to a member of the team Suitable for vegetarians Suitable for vegans Can be made yegan gluten free A discretionary 10% service charge will be added to all bills.



### Savour the season in every bite.

Settle in for a celebration of flavour, comfort and togetherness. Whether it's a long-overdue lunch with friends, a cosy evening meal with family, or a team toast to the year – our festive dining is crafted to delight.

#### Your festive choices:

- · 2-Course Festive Menu £32.00 per person.
- 3-Course Festive Menu £40.00 per person.
   Christmas Day Lunch Menu £95.00 per person.

All options include freshly brewed tea or coffee to finish, served with seasonal warmth.



#### A sparkling twist on a British classic.

Sink into the spirit of the season with a handpicked selection of festive cakes, classic scones, and seasonal sandwiches, all served with a touch of fizz. Perfect for a cosy catch-up or pre-Christmas treat.

#### Available throughout December 2025





