



## The Private Dining Room at The Ox

### **Chefs Selection of Canapés**

\*

**Baked Queen Scallops** Garlic Butter, Cheddar & Gruyère Crust

**Farmhouse Terrine** Toasted Brioche, Piccalilli

**Smoked Salmon Plate** Smoked Salmon, Gravadlax & Salmon & Cream  
Cheese Roulade, Dill Crème Fraiche, Buttered Crumpet

**Goats Cheese & Pea Fritters** Pea & Mint Salad **(V)**

**Prawn & Crayfish Cocktail** Paprika Marie Rose

\*

**Rump of Lamb** Dauphinoise Potatoes, Seasonal Greens, Minted Reduction

**Roast Chicken Supreme** Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

### **Market Fish of the Day**

#### **Prime Yorkshire Fillet Steak**

Dauphinoise Potatoes, Seasonal Greens, Madeira reduction  
(cooked medium rare, please ask for it to be cooked more)

**Nut & Vegetable Wellington (Vg)** New Potatoes, Seasonal Greens, Redcurrant Gravy

\*

**Sticky Toffee Pudding** Cinder Toffee Ice Cream, Toffee Sauce

**Chocolate Brownie** Chocolate sauce, Vanilla Ice Cream

**Banana, Toffee & Pecan Pudding (Gf & Vg)** Vegan Ice Cream

**Cheese Plate** - Selection Cheese, Chutney, Biscuits & Fruitcake

\*

**Coffee & Something Sweet**