



Christmas PRIVATE DINING & THE OX BARN

CANAPÉS

STARTERS

Baked Queen Scallops Garlic Butter, Cheddar & Gruyère Crust

Farmhouse Terrine Toasted Brioche, Piccalilli

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

Goats Cheese Fritters Harissa Humous, Smashed Avocado, Pumpkin seeds (V)

MAINS

Roast Turkey & All the Trimmings Roast Potatoes & Lashings of Gravy

Market Fish of the Day Crushed New Potato Cake, Samphire, Spinach, Caper Butter

Prime Yorkshire Fillet Steak

Dauphinoise Potatoes, Seasonal Greens, Madeira jus (Cooked medium rare or well done)

Harissa Black Eyed Bean & Squash Ragout (VG)

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

DESSERTS

Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Goey Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Traditional Christmas Pudding Brandy Sauce

Warm Banana, Toffee & Pecan Pudding Vegan Vanilla Ice Cream (GF & VG)

Cheese Plate Selection of Cheese, Chutney, Biscuits & Fruitcake

TEA, COFFEE & MINCE PIES

£61.95 PP

For parties of 22 or over,
please note the menu will be reduced to a choice of
2 starters, 2 mains & 2 puddings