



# Christmas PRIVATE DINING & THE OX BARN

From November 29th to December 20th

## CANAPÉS



## STARTERS

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

**Farmhouse Terrine** Toasted Brioche, Piccalilli

**Smoked Salmon Plate** Smoked Salmon, Gravavlax & 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



Christmas

**PRIVATE DINING  
& THE OX BARN**

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**SANTA'S LITTLE HELPERS**



**MAINS**

**Traditional Roast Turkey**

**Sausages**

**Haddock Goujons**

Roast Potatoes, Garden Peas & all the Traditional Trimmings  
(Chips are available on request!)



**PUDDING**

**Triple Chocolate Brownie** Salted Caramel Sauce, Vanilla Ice Cream

**Crêpes Caramel** Pancakes, Caramel Sauce, Chocolate Sauce, Vanilla Ice Cream

**Ice Cream Sundae**



**HOT CHOCOLATE  
& MARSHMALLOWS**

**Available for children under 12 years**

**£20 PP  
FOR 2 COURSES**

