

2019 CHRISTMAS EVE MENU

Starters

Chunky Tomato, Bacon and Garlic Soup with Pesto(v)

Home Cured Beetroot Gravadlax with a Gazpacho Vinaigrette

White Hart Baby Gem Caesar Salad with Marinated Mediterranean
Vegetables

Main Course

Crisp Fried Cod Fillet with Samphire, Braised Leeks and Pernod Butter
Sauce

Entrecôte of Beef with Dauphinoise Potatoes, Tian of Vegetables and
Bordelaise Jus

Smoked Garlic, Wild Mushroom and Parmesan Risotto with Spinach
and Grilled Goats Cheese(v)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Oxford Blue Cheese with Chef's Chutney and Biscuits

Marshmallow Parfait, Strawberry and Basil Compote and Amaretto
Anglaise

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Coffee and Homemade Malakoff

£35.00 per person