
CHRISTMAS

CELEBRATION MENU

STARTERS

Cauliflower soup, onion bhaji

Ballotine of duck, spiced cherries, pistachio, pain d'epices

Salt cod brandade, bean cassoulet, crispy pork

MAIN COURSE

Potato gnocchi, smoked celeriac puree, mushroom and hazelnut fricassee

Cornish stone bass, roasted cauliflower, golden raisins, almonds, curry

Coq au vin, olive oil pomme puree, braised red wine shallots

DESSERTS

Selection of artisan cheeses, biscuits

Vanilla cheesecake, compressed apple, blackberry gel, apple sorbet

Madagascan chocolate cream, passion fruit curd, Christmas pudding ice cream

£35.00 per person



All of our food is prepared fresh in our kitchen, which is an environment where allergens are present. We ask you to speak to the Restaurant Manager or Executive Head Chef if you need any further information, or need to confirm the ingredients and allergens that may be present in each of the dishes and food items offered in our restaurant.

TO MAKE A RESERVATION TEL: 01865 511 149

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