



Adults Dinner Menu

Starters

Apple & parsnip soup, spiced croutons (v)

Duck terrine, watercress and toast

Cotswold gin cured salmon, horseradish, celeriac slaw

Main course

Braised feather blade of beef, Heritage carrots and Garlic polenta

Roast Oxford turkey, festive trimmings, roast
Goose fat potatoes, and winter vegetables

Butternut tortellini, roasted chestnut mushrooms
Crispy kale and chestnuts (v)

Desserts

Orange polenta cake, Crème fraiche, cinnamon syrup v

Nutmeg crème brulee with shortbread v

Apple crumble tart and Christmas pudding ice cream v

Two courses £19.95 - Three courses £24.95

V- Vegetarian

If you have a food, allergy or intolerance please speak to a member of the team before ordering.