

# CHRISTMAS AT THE DUKE OF OXFORD

2 courses - £29

3 courses - £38

## TO START

### Spiced Parsnip Soup (V, GFO)

With warming spices, finished with crème fraîche, chestnut crumb & warm sourdough

### Sweet Potato Tart (V)

Pastry tart with goat's cheese, honey-roasted beetroot & sweet potato mousse

### Aromatic Gin Cured Salmon (GF)

Delicate slices of salmon cured in gin, with caperberry ketchup, edamame & radish salad

### Smoked Duck (GF)

Smoked in-house, with chicory, clementine & fig salad

## MAINS

### Traditional Roasted Turkey Roll (GFO)

Roasted turkey breast rolled with cranberry, orange & pistachio stuffing, pigs in blankets, roasted root vegetables & pancetta-tossed sprouts

### Braised Feather blade of Beef (GFO)

Slow-cooked beef feather blade with baby onions, mushrooms & rich madeira gravy

### The Dukes Vegan Wellington (VG)

Mushroom, sweet potato, cranberries & pomegranate molasses, in puff pastry

*All above served with roasted potatoes, seasonal vegetables*

### Fillet of Seabass

Pan-seared seabass with a celeriac & potato cake, pea emulsion & citrus lime dressing

## TO FINISH

### Traditional Christmas Pudding (V, VGO)

Rich festive pudding with brandy sauce

### Clementine & Ginger Panna Cotta (V, GFO)

Silky panna cotta with spiced ginger, brandy snap & orange gel

### Baileys & Chocolate Torte (V)

Decadent chocolate & Baileys torte with clotted cream

### Mulled Poached Figs (V)

Figs poached in mulled syrup with amaretto cream



V – Vegetarian VG – Vegan GF – Gluten free VGO – Vegan option available GFO – GF option available

Please complete and return this form to The Duke of Oxford with a **£10pp non-refundable deposit** to secure your booking. Pre-orders and deposits must be received **7 days in advance** of your booking.

**Pre order forms can be emailed to [duke@sunnysideinc.co.uk](mailto:duke@sunnysideinc.co.uk) or dropped into the pub.**

Kindly let us know of any dietary requirements prior to your visit.

A discretionary 10% service charge will be added to your bill.

Name:

Tell:

Email:

No of guests:

Requested date & time of booking:

<b>DISH</b>	<b>QUANTITY</b>	<b>NOTES/ DIETARY REQUIREMENTS</b>
<b>SPICED PARSNIP SOUP</b>		
<b>SWEET POTATO TART</b>		
<b>GIN CURED SALMON</b>		
<b>SMOKED DUCK</b>		
<b>TRADITIONAL TURKEY</b>		
<b>FEATHER BLADE OF BEEF</b>		
<b>VEGAN WELLINGTON</b>		
<b>FILLET OF SEABASS</b>		
<b>TRADITIONAL CHRISTMAS PUDDING</b>		
<b>PANNA COTTA</b>		
<b>BAILEYS TORTE</b>		
<b>POACHED FIGS</b>		

