

Pompette

Festive menu available on PRE ORDER only from 25th November until 31st December

ARRIVAL DRINK

Bruno Sorg, Crémant d'Alsace, Eguisheim, France
(£9.5 supplement per person)

SNACKS ON ARRIVAL

Olives & salted almonds

Optional extra snacks:

Warm Parmesan biscuits £3 per person

Ham & Manchego croquettes £3.25 supplement per piece

'Cervelle de Canut' - with croutons £6.50 additional crudités £10

STARTERS

Please select from the following:

Red onion tarte fine, Roquefort, spiced walnuts, pear & Endive

Cured chalkstream trout, celeriac renoulade, apple & fine herbs

'Assiette de charcuterie' - Terrine, rillettes & saucisson

served with with Pompette baguette & butter

MAINS

Please select from the following:

Butter & thyme roast celeriac, Black winter truffle

Scottish halibut fillet

Roast sirloin of Hereford beef

For the table to share:

Red wine sauce & horseradish sauce, Dauphinoise potatoes,

Vichy carrots with chestnuts & purple sprouting broccoli

Additional cheese course (optional)

£15 per plate (*a plate can serve 2-3 people*)

DESSERTS

Please select from the following:

Mincemeat & Frangipane tart, brandy butter ice cream

Kirsch choux bun, Griottines cherries

& warm chocolate sauce

TEA & COFFEE WITH PETIT FOURS

Pots of tea & cafetieres coffee with petit fours (£5 supplement per person)

FESTIVE MENU – £85 PP

PRIVATE DINING Festive



*Unlimited, filtered,
still & sparkling water £1.5 (per person)*

12.5% discretionary service charge
will be added to the bill

We are happy to cater for
dietary requirements.

Please speak to our staff about the
ingredients in your meal, when booking.



7 South Parade, Summertown, Oxford, OX2 7LL