



Oxford

TOWN HALL

presents

**OXFORD TOWN
HALL SHARED
PARTY
CHRISTMAS
MENU 2023**

with catering from



ELEGANT

CUISINE

www.elegantcuisine.com

townhall@elegantcuisine.com

01865 391888


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**OXFORD TOWN HALL SHARED
PARTY CHRISTMAS MENU 2023**

*Festive cocktail on arrival
(sulphites)*

S T A R T E R

1. Middle Eastern Falafel (Ve GF)

*With cumin roasted butternut squash, quinoa,
pomegranate & coriander hummus
(sesame)*

2. Chicken & cognac parfait

*With red onion, cranberry & orange chutney, crisp toast &
baby leaves
(milk, sulphites, gluten)*

*3. Marinated prawns on a mango salsa & candied beetroot
salad (GF DF)*

*Served with a Sriracha dressing
(crustacean)*

*Freshly baked bread & salted butter
(gluten, dairy - GF available)*

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M A I N

1. *Roast breast of turkey with parsley & thyme stuffing (GF)*
*Served with pigs in blankets, rich turkey gravy & a
selection of winter vegetables*
(sulphites, celery)

2. *Wellington of roasted carrot & caramelized onion
marmalade (Ve)*

Sage and white onion puree & selection of Winter vegetables
(gluten)

3. *Roasted salmon steak with a wild dill cream sauce (GF)*
*On a bed of crushed new potatoes, samphire & baby spinach,
dressed with pickled watermelon*
(fish, milk, celery)

D E S S E R T

1. *Sticky toffee pudding (V)*
Served with toffee sauce & brandy butter ice cream
(milk, egg, sulphites, gluten)

2. *Christmas spiced panna cotta (GF)*
*Homemade shortbread stem-ginger biscuits and apple &
blackberry compote*
(milk)

3. *Dark chocolate cheesecake (Ve GF)*
Satsuma coulis & chocolate soil
(soya)

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FOLLOWED BY

Freshly percolated coffee, English breakfast tea & a variety of infusion herbal teas served with mini mince pies.

CHEESE COURSE

(£5.50 per person + VAT supplement)

A selection of 3 British cheeses served with bread, crackers & appropriate accompaniments. This can be served on sharing boards to the table or from a buffet later in the evening.

Also provided for all events are:

Fully stocked bar from 19.00-00.30

Full staffing on a 1:15 basis

Event manager to oversee all aspects of service

Full chef and porters team

All linen, crockery, cutlery, glassware

Regarding all menu choices and dietary requirements, we would ask that they are supplied to us no later than 10th November 2023 (in order for us to have place cards printed).

The menu that we propose above caters to most dietary requirements and is clearly labelled for your ease. We will also provide a full allergen sheet for each dish on the menu on site highlighted with the most common allergens. Please note that this menu is nut free.

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DRINKS PACKAGES

- *5 bottles of premium wine (Vina Carrasco) for the price of 4 - £80*
- *Bucket of Peroni (5 bottles) - £18*
- *Wine and water package (half a bottle of premium house wine and half a bottle of mineral water) - £12.50 per person*
- *After dinner port - £5.50 per person*

All of these offers are available for pre-purchase only. The above list is not exhaustive, and we would be more than happy to send over our full beverages list if you would like to choose your own wine options. Should you require a more bespoke drinks package please do let us know.

The bar set up for the evening includes a selection of wine, beer, ale, cider, spirits and mixers.

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