



Oxford
TOWN HALL

presents



Oxford
Town Hall
Christmas
Menu 2024



with catering from

ELEGANT
CUISINE





ELEGANT

CUISINE



Starters

Confit chicken and herb terrine with coronation mayo, pickled shallot, salad and crisp sourdough

allergens: gluten, sulphites

Puy lentil salad with roasted butternut squash, heritage beetroot and winter apples, baby leaves and a mulled spiced balsamic dressing
(Ve, GF)

allergens: celery, sulphites

Scottish smoked salmon and baby caper tart with hollandaise sauce, pea shoots and baby watercress

allergens: gluten, egg, milk, fish, sulphites



Please make Elegant Cuisine aware of any dietary requirements or allergies



ELEGANT

CUISINE



Mains

Traditional roast turkey breast with lemon and thyme stuffing, pigs in blankets and rich turkey gravy

allergens: celery, sulphites

Roast loin of cod with a lemon and parsley crumb on a pea, samphire and spinach risotto finished with roasted garlic oil

allergens: gluten, celery, fish

Vegan Yorkshire pudding filled with rosemary roasted root vegetables, shallot and miso puree and vegetable crisps (Ve)

allergens: gluten, soya, celery



Please make Elegant Cuisine aware of any dietary requirements or allergies



ELEGANT

CUISINE



Desserts

Winter spiced sticky toffee pudding
with warm toffee sauce and rum and
raisin ice cream

allergens: gluten, egg, milk, sulphites

Christmas pavlova with mulled winter
berries and cinnamon cream (GF)

allergens: egg, milk, sulphites

Chocolate tart with a mango, pineapple
and passion fruit compote (Ve, GF)

allergens: soya



Please make Elegant Cuisine aware of any dietary requirements or allergies