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Oxford Town Hall Christmas Menu 2024

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with catering from

ELEGANT





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, mílk, fish, sulphítes





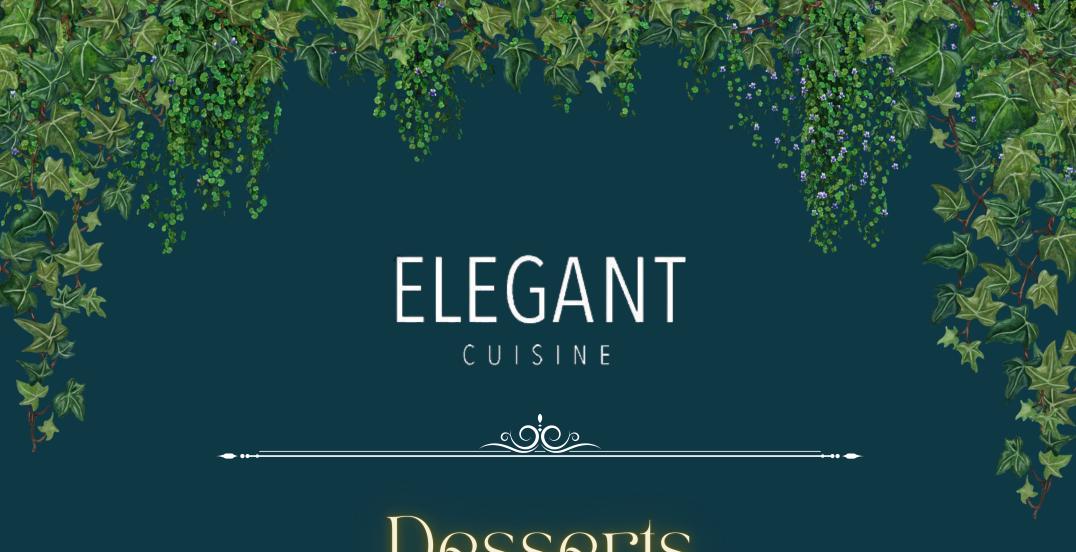
Mains

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





Desserts

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

allergens: gluten, egg, mílk, sulphítes

Christmas pavlova with mulled winter berries and cinnamon cream (GF) allergens: egg, mílk, sulphítes

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