

THE OX

PRIVATE EVENTS MENU (£50 Per Head)

TO START

Warm, Home-Made Focaccia, Tomato Butter (V)

FIRST COURSE

Confit Garlic & Lemon Hummus with Za'atar (VG)

Served with Flatbreads

Salt Baked Beetroot (VG)

Served with Blood Orange and Pumpkin Seed Panzanella Salad

Broccoli & Goats Cheese Quiche (V)

MAIN COURSE

Roast Corn Fed Chicken (GF)

Served with Bravas Sauce & Saffron Aioli

OR

Roast Topside of Kedzlie Farm Beef (GF)

Served with Horseradish & Watercress

Butternut Squash Gnocchi (V)

Served with Cavolo Nero, Pecorino & Walnut

Whole Roast South Coast Plaice (GF)

Cooked in a Shellfish Butter Sauce

SIDES

Roast Buttered Seasonal Greens (V)(GF)

Roast New Potatoes with Salsa Verde (VG)(GF)

Mushroom, Leek & Gruyere Gratin (V)(GF)

PUDDING

Bread & Butter Pudding (V)

With Apricot & clotted cream ice cream

OR

Buttermilk Panna Cotta (V)

With Honeyed Almond & vanilla custard