

Pompette

ARRIVAL DRINK

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

SNACKS ON ARRIVAL

Olives & salted almonds
Warm Parmesan biscuits

STARTERS

A selection of starters to be served for the whole table to share:

Cervelles de canut & crudités
Beetroot, goat's curd, pomegranate, spiced walnuts & bitter leaves
Home Smoked salmon, dill pickled cucumber, horseradish cream & treacle soda bread
Game terrine, served with boozy prunes, pickled walnut ketchup & cornichons
Served with Pompette baguette & butter

MAINS

Each guest can select their own main course, or if preferred 2 dishes can be served sharing style for the whole table.

Twice cooked Comté soufflé, Winter truffle, soubise cream, lamb's lettuce & hazelnut salad
Scottish halibut, creamed crab bisque sauce, leeks & crushed potatoes
Chicken supreme, brown butter celeriac purée, Jerusalem artichokes, chestnuts & thyme
Côte de boeuf, Béarnaise sauce & pommes frites – for 2 to share

CHEESE COURSE (Optional)

Selection of French Farmhouse cheeses - *Served with: Pompette baguette, pâte de poire, Périgord walnuts & soft figs* £16 per plate (*a plate can serve 2-3 people*)

DESSERTS

Please select 1 dessert for the whole table to share.

'Grande mousse au chocolate' - *Served with salted caramel sauce, Chantilly cream, Griottines cherries, glazed hazelnuts, pink praline & shortbread crumb....*
All to add as much, or as little, as you like!!

Mincemeat & Frangipane tart - *served with brandy butter ice cream & Crème Anglaise.*

POUR FINIR

Cafetières of coffee & pots of tea, served with freshly baked brown butter & honey madeleines

7 South Parade, Summertown, Oxford, OX2 7LL

We are happy to cater for dietary requirements. Please speak to our staff about the ingredients in your meal, when booking.

PRIVATE DINING Festive

£95 pp

