



FESTIVE FEAST

£54 PER PERSON

Salted cultured butter & crusty bread

STARTERS

Grilled aubergine, courgette & peppers, mozzarella, sweet & sour onions,
rocket & pesto (V) 320 Kcal

Crayfish & Pink Fir potato cocktail, Castelfranco, creamed avocado,
squid ink cracker & chives 458 Kcal

Smoked duck breast, baby gem, glazed heritage carrot & Roscoff onion salad,
sage & chestnut croûtons 582 Kcal

MAIN COURSE

Potato gnocchi, glazed beetroot, Jerusalem artichoke & truffle velouté, sweet potato crisps (VG) 796 Kcal

Baked cod fillet, fennel & leek fondue, mussels, Champagne & saffron butter sauce 796 Kcal

Roast turkey, sage & onion stuffing, chipolatas, Brussels sprouts, buttered carrots,
cocotte potatoes, cranberry sauce & gravy 965 Kcal

Available by advance pre-order for parties of 10 guests or more

DESSERTS

Christmas pudding, brandy sauce, vanilla ice cream 870 Kcal

Chocolate yule log, salted caramel, crunchy feuilletine & coffee ice cream 690 Kcal

Eggnog crème brûlée, caramelised apples & homemade palmiers 795 Kcal

TO FINISH

Mince pies 377 Kcal

ENHANCE YOUR EXPERIENCE

£8 PER PERSON

Welcome glass of bubbles

£18 PER PERSON

Half a bottle of wine (red or white) and half
a bottle of water per person

£16 PER PERSON

Half a bottle of wine per person

£24 PER PERSON

Half a bottle of wine (red or white), tea/coffee, petit
fours per person and half a bottle of water per person

Pre-booking is required

To make a booking, please contact info@oxbobankside.co.uk

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens.

If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Menu subject to availability.