



FESTIVE FEAST

£68 PER PERSON

Salted cultured butter & crusty bread

STARTERS

King oyster mushrooms, grilled baby leeks, celeriac, Belgian endive & Puy lentil
vinaigrette (VG) 320 Kcal

Salmon tartare, cured scallops & Avruga caviar, beetroot purée, apple & mint dressing,
herb oil crostini 365 Kcal

Chicken liver & foie gras parfait, homemade chutney & warm brioche 645 Kcal

MAIN COURSE

Butternut squash & black truffle risotto, glazed root vegetables & Parmesan (V) 635 Kcal

Monkfish, baby spinach, roasted Romanesco, aioli potatoes & lobster bisque 780 Kcal

Slow cooked shoulder of beef "Bourguignon" glazed heritage carrots & parsnip mash 820 Kcal

DESSERTS

Pecan toffee pudding, caramel sauce, clotted cream ice cream, crispy tuile 865 Kcal

Lemon & vanilla cheesecake, honey glazed plum, candied ginger, blackberry sorbet 868 Kcal

Dulcey chocolate tart, Jivara mousse, cranberry jam, mandarin sorbet 754 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@oxbobbankside.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.