DRINK, DINE & STAY

OXNOBLE

MCR ESTD.1804

CHRISTMAS MENU

Celebrate the festive season at The Oxnoble with our specially curated 2, 3 or 4-course Christmas Menu, thoughtfully created by our talented in-house chefs.

Featuring delicious seasonal dishes made with quality ingredients, our menu is designed to make your celebration truly memorable.

Whether you're gathering with colleagues, friends or family, every booking enjoys a beautifully dressed festive table complete with Christmas crackers, creating the perfect setting for a warm and joyful celebration.

2 courses £25 | 3 courses £30

upgrade option available for our Christmas cheese board

**Many of our dishes can be adapted to suit gluten-free dietary requirements. Please let us know when booking or ordering.*

CHRISTMAS FAYRE

TO START

Spiced Parsnip & Apple Soup (VG)
warm farmhouse bread & plant based butter

Chicken Liver Parfait
Cumberland sauce, toasted bloomer and dressed leaves

Classic Prawn Cocktail
crisp baby gem lettuce with our own Marie Rose sauce, cucumber, lemon and buttered brown bread

Pressed Ham Hock Terrine
piccalilli, dressed winter leaves, on toasted sourdough

THE MAIN EVENT

Traditional Roast Turkey
pigs in blankets, sage & onion stuffing, goose fat roast potatoes, buttered sprouts, honey glazed carrots, braised red cabbage, cranberry sauce and rich turkey gravy

Slow Braised Feather Blade of Beef
creamy mashed potatoes, roasted root vegetables and rich red wine gravy

Roast Salmon Fillet
crushed buttered potatoes, seasonal greens and a white wine & chive sauce

Wild Mushroom & Spinach Wellington (VG)
traditional colcannon mash, seasonal winter vegetables and rich vegan gravy

A LITTLE SOMETHING SWEET

Belgian Chocolate Profiteroles
Baileys Chantilly cream, warm Belgian chocolate sauce and chocolate curls

Traditional Christmas Pudding
rich brandy sauce

Chocolate & Orange Torte (VG/GF)
dairy-free vanilla pouring cream

TO FINISH*

Christmas Cheese Board
Artisan cheeses served with crackers, chutneys , grapes and celery
*** £7.95 supplement**