



CHRISTMAS MENU

DECEMBER 1ST – DECEMBER 24TH



Crispy Camembert, house cranberry & clementine chutney

Vodka & Lime Cured Salmon, dill, cream fraiche

Hoisin Duck Bon Bons, compressed cucumber

Truffled Devilled Eggs, smoked paprika

MAINS

Turkey Wellington, Confit Turkey Leg

Apricot stuffing, pigs in blanket, turkey sauce, cranberry jelly

Red Wine Braised Beef Short Rib Crispy thyme stuffing, braising jus

SIDES

Maple and thyme roasted parsnips and carrots

Beef fat roasted potatoes

Grilled brussels sprouts, bacon lardons

Yorkshire Pudding

Spiced red wine braised red cabbage

PUDDING

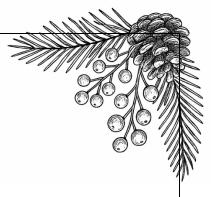
Apple & Mince Pie Crumble Brandy cream, Vanilla ice cream

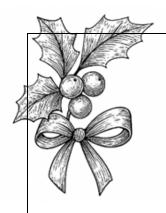
Sherry & Fruit Trifle
poached pears, vanilla custard, whipped cream

All dishes will be served family style. Please inform us of any dietary requirements for any guests at the time of booking, via email: manager@theoxclapham.com

This menu is priced at: £40 per head for 2 courses £50 per head for 3 courses









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TO START

Wild Mushroom & Truffle Arancini, mushroom ketchup (VG)

Crispy Camembert, house cranberry & clementine chutney

Mulled Spice Beetroot Hummus, house pickles, flat bread (VG)

Truffled Devilled Eggs, smoked paprika

MAINS

Wild Mushroom & Sweet Potato Wellington (VG) onion sauce, cranberry jelly

Tomato & Basil Courgette Sausage Rolls (VG) spiced aioli

SIDES

Maple and thyme roasted parsnips and carrots
Grilled brussels sprouts, thyme, garlic croutons
Spiced red wine braised red cabbage
Garlic & rosemary roasted potatoes
Yorkshire Pudding

PUDDING

Apple & Mince Pie Crumble (VG)

Brandy cream, Vanilla ice cream

Sherry & Fruit Trifle poached pears, vanilla custard, whipped cream

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