

CHRISTMAS AT THE OX

Our Festive Menus will run from 30th November – 30th December 2026



Festive Lunch Menu will be served from 12pm-4pm Monday – Saturday

Festive Dinner Menu will be served from 4.30pm -10pm Monday – Saturday

Festive Sunday Menu – will be served from 12pm – 9pm on Sundays

THE OX

Festive Menu

2 Courses £42 / 3 Courses £52

FOR THE TABLE

Warm Home Made Rosemary Focaccia – *Butter Madeline (V)*

STARTERS

Roast Delica Pumpkin Velouté – *pumpkin seed granola, sage oil & warm focaccia (ve)(gfo)*

Pressed Ham Hock and Parsley Terrine – *pickled onion, tarragon mustard dressing, sourdough (gfo)*

Torched Chalk Stream Trout – *compressed cucumber, horseradish & dill (gf)*

Twice Baked Montgomery Cheddar Cheese Souffle – *caramelised onion puree, dressed winter leaves & walnut crumb (v)*

Rye Bay Crab – *warm english muffin, pickled apple, fennel & caviar*

MAINS

Traditional Roast Norfolk Turkey, Pork

Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussels Sprouts, Pigs in Blankets

Roast Loin of Wild British Venison

Truffled Potato Puree, Seared Shallot, Braised Venison Ravioli Red Wine Jus (gf)

Woodland Mushroom Pithivier

Smoked Celeriac Puree, King Oyster Mushroom, Pickled Walnut Ketchup, Mushroom and Thyme Jus (ve)

Roast Halibut

Champagne and Mussel Velouté, Charred Leek, Crispy Mussel, Sea Herbs (gf)

Slow Roast Celeriac Schnitzel

Brown Butter, Caper, Lemon, Watercress, Gribiche (gf)(v)

ADDITIONAL SIDES £5 each

Truffled Potato Puree (gf)(v) Honey Glazed Roots (gf)(v) Pigs in Blankets

Roast Potatoes (gf) Brussels Sprouts (gf)(ve)

DESSERTS

Pumpkin Spice Sticky Toffee Pudding - *Stem Ginger Ice Cream, Butterscotch Sauce*

Poached Winter Pear - *Mulled Wine Syrup, Hazelnut, Vegan Vanilla Bean Ice Cream (ve)(gf)*

Clementine Posset - *Winter Citrus, Candied Pistachio, Shortbread (v)*

Dark Chocolate Delice - *Cherry, Almond, Cocoa Nib (gf)*

A selection of 3 British Cheeses,- *Stem Ginger Ice Cream, Butterscotch Sauce*

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.

FESTIVE DINNER MENU

2 Courses - £42 3 Courses - £52



THE OX

Sunday Festive Menu

2 Courses £42 / 3 Courses £52

FOR THE TABLE

Warm Home Made Rosemary Focaccia – *Butter Madeline (V)*

STARTERS

Roast Delica Pumpkin Velouté – *pumpkin seed granola, sage oil & warm focaccia (ve)(gfo)*

Pressed Ham Hock and Parsley Terrine – *pickled onion, tarragon mustard dressing, sourdough (gfo)*

Torched Chalk Stream Trout – *compressed cucumber, horseradish & dill (gf)*

Twice Baked Montgomery Cheddar Cheese Souffle – *caramelised onion puree, dressed winter leaves & walnut crumb (v)*

Rye Bay Crab – *warm english muffin, pickled apple, fennel & caviar*

MAINS

Traditional Roast Norfolk Turkey- *Pork Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussels Sprouts Chestnuts & Lardons*

Roast Kedzlie Beef - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts, Chestnuts & Lardons*

Wood land Mushroom Pithivier – *Celeriac, King Oyster Mushroom, Pickled Walnut Ketchup Mushroom & Thyme Jus (vg)*

Maple Glazed Gammon - *Pork & Chestnut Stuffing, Honey Glazed Roots, Braised Red Cabbage, Beef Dripping Roast Potatoes, Brussel Sprouts, Chestnuts & Lardons*

ADDITIONAL SIDES £5 each

Truffled Potato Puree (gf)(v) Honey Glazed Roots (gf)(v) Pigs in Blankets

Roast Potatoes (gf) Brussels Sprouts (gf)(ve)

DESSERTS

Pumpkin Spice Sticky Toffee Pudding - *Stem Ginger Ice Cream, Butterscotch Sauce*

Poached Winter Pear - *Mulled Wine Syrup, Hazelnut, Vegan Vanilla Bean Ice Cream (ve)(gf)*

Clementine Posset - *Winter Citrus, Candied Pistachio, Shortbread (v)*

Dark Chocolate Delice - *Cherry, Almond, Cocoa Nib (gf)*

A selection of 3 British Cheeses,- *Stem Ginger Ice Cream, Butterscotch Sauce*

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.

FESTIVE SUNDAY MENU

2 Courses - £42 3 Courses £52





