



FESTIVE MENU

£65 PER PERSON

Bread rolls & butter

STARTERS

Grilled aubergine, courgette & peppers, mozzarella, pesto, sweet & sour onions, rocket
Violet potato, scallop & Cornish crab fishcake, kohlrabi & apple salad, Avrugia caviar & aioli
Slow cooked butternut squash, Parma ham, pickled shimeji mushrooms, fresh figs & truffle
vinaigrette

MAIN COURSE

Baked stone bass, mussels, leeks, braised fennel, lobster bisque & saffron potatoes
Slow cooked short rib of beef, persillade of snails, Roscoff onions, glazed parsnips, crushed potatoes
& red wine jus
Pearl barley & heritage beetroot risotto, Jerusalem artichoke crisps & rose harissa (V)

DESSERTS

Christmas pudding, brandy sauce, vanilla ice cream
Bankside ginger crème brûlée, plum jam, meringue, fresh fig
Banana crème slice, caramelised apple, Jivara crumble & cinnamon ice cream
Mince pies

ENHANCE YOUR EXPERIENCE

£9 Per Person Supplement

Welcome glass of bubbles

£18 Per Person Supplement

Selection of festive canapés

£18 Per Person Supplement

Half a bottle of wine (red or white) and ½ bottle
of water per person

£24 Per Person Supplement

Half a bottle of wine (red or white), tea/coffee
petit fours per person and ½ bottle of water

Pre-booking is required

To make a reservation please contact info@oxbobankside.co.uk

Prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: 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 or intolerances, 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