



FESTIVE MENU

£49 PER PERSON

Bread rolls & butter

STARTERS

Cream of butternut squash soup, chestnuts & crispy sage (VG)

Beetroot cured salmon, apple purée, cucumber & dill salad, rye sourdough toast

Duck confit & pickled carrot terrine, celeriac rémoulade & brioche roll

MAIN COURSE

Roast cod fillet, baby spinach, chickpea & piquillo pepper ragoût, grilled baby leeks & saffron cracker

Chicken breast, hispi cabbage, wild mushrooms, pomme Sarladaise, Port
& red wine jus

Potato gnocchi, maple glazed root vegetables, cauliflower & truffle velouté, sweet potato crisps (VG)

DESSERTS

Christmas pudding, brandy sauce, vanilla ice cream

Dark chocolate & salted caramel pavé, black cherry gel, crème Chantilly,
pear & rosemary compote, rosemary ice cream

Mango & passionfruit baked cheesecake, pistachio ice cream & pineapple salsa

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