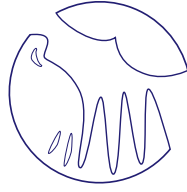


# OXFORD *fine* DINING

## *menu*

### *starters*

- Ham hock terrine with homemade piccalilli and toasted rye bread
- Scottish salmon poached in champagne with a cucumber, watercress and prawn salad
- British goats cheese terrine with an apple, walnut and raisin salad (v)
- White crab meat tart with sorrel and baby leaf salad and a ginger wine dressing
- Carpaccio of cured beef fillet with horseradish and roast walnut cream
- Twice baked Oxford blue cheese soufflé on a roasted pear and hazelnut salad (v)
- Buffalo mozzarella, artichoke heart and peppadew salad with fresh basil pesto (v)
- Sautéed wild mushrooms in a garlic and chive cream sauce on toasted brioche (v)
- Foie gras parfait with red onion and cognac marmalade and melba toast
- Roasted butternut squash soup with cumin croutons and truffle oil (v)
- Asparagus wrapped in parma ham on a basil salad with hollandaise sauce  
(In season only - april, may and june)
- Baby leek and goats cheese tart with rocket salad and red pepper coulis (v)
- Smoked salmon and crayfish terrine with homemade pesto dressing
- Cream of asparagus soup with chive crème fraiche (v)
- Warm pigeon breast salad with black pudding, garlic croutons and quails eggs
- Cured Scottish salmon with sweet citrus haricot vert and dill hollandaise
- Pink grapefruit and avocado salad with pomegranate and lime crème fraiche (v)
- Chicken and rosemary terrine with port and shallot glaze and toasted brioche
- Baby leek and grilled goats cheese salad with a roasted ham and mustard seed dressing (v)
- Thai style coconut broth with thread noodles and coriander dumplings (v)
- Smoked trout fillet with orange and watercress salad and a lapsang souchong tea dressing



# OXFORD *fine* DINING

## *menu*

### *main courses*

Loin of English pork roasted with lemon thyme and marjoram,  
Served with mash, grain mustard jus and crackling

Roast sirloin of British beef with a horseradish and thyme crust and rich pan gravy  
Served with goose fat roasties

Breast of guinea fowl with a chestnut and port gravy and fondant potatoes

Fillet of pork stuffed with apple and sage, wrapped in pancetta with calvados sauce  
Served with crushed new potatoes

Roast saddle of lamb with a shallot, redcurrant and mint chutney and port gravy  
Served with chateau potatoes

Grilled rib-eye steak glazed with forest mushrooms and Oxford blue cheese  
On a sweet potato cake

Steamed fillet of lemon sole filled with tiger prawns and baby spinach coated in a lemon and dill butter sauce  
Served with new potatoes

Breast of free range chicken stuffed with butternut squash and thyme with rich port gravy  
Served with boulangere potatoes

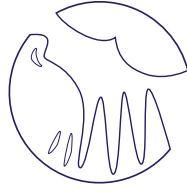
Rich venison casserole scented with juniper, orange and bay leaves served with celeriac mash

Roast fillet of beef with confit onion mash, Oxfordshire beer gravy and crispy leeks

Roast rump of lamb with a redcurrant and red wine jus  
Served with rosemary scented dauphinoise potatoes

Grilled sea bass fillet on a new potato, sun blushed tomato  
And rocket salad with aged balsamic dressing

Fillet steak wellington with claret wine gravy and mini thyme roasted potatoes



# OXFORD *fine* DINING

## *menu*

### *main courses*

Fillet of lamb with potato and celeriac dauphinoise, ratatouille filled tomato and rich 'fleurie' wine jus

Roast crown of organic chicken with pancetta wrapped local sausages and pan gravy  
Served with chateau potatoes

Scottish salmon stuffed with sorrel and pine nuts, wrapped in parma ham  
With a béarnaise sauce and sauté potatoes

Roasted ostrich steak with red wine, shallot and orange jus, sautéed potatoes with wilted spinach

Slow roast shoulder of hogget with orange and rosemary, minted mash and rich port gravy

Breast of free-range Oxfordshire chicken stuffed with chestnut mushrooms and English brie  
Coated in a purple basil sauce, crushed new potatoes

### *vegetarian main courses*

Field mushroom filled with baby spinach and goats cheese wrapped in puff pastry

Asparagus and baby leek frittata with sun-dried tomato and basil sauce

Vegetable and pistachio nut loaf with shallot and thyme sauce

Roasted aubergine, tomato and goats cheese tower with balsamic syrup

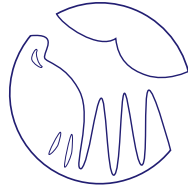
Spinach roulade with a leek and pine nut filling and roasted pepper sauce

Caramelized shallot and goats cheese tart with balsamic puy lentils

Herb polenta and roasted vegetable tower on a pool of spinach and nutmeg sauce

Sun-blushed tomato, feta and filo tart with basil cream sauce

**All main courses served with fresh seasonal vegetables**



# OXFORD *fine* DINING

## *menu*

### *desserts*

Trio of chocolate desserts on a cointreau and orange syrup

Poached pears with soft berries and red wine syrup

Toffee apple and pecan tart with crème anglaise

Pimms and summer berry jelly with clotted cream ice cream

Strawberry crème brule with honeycomb chunks

Baked lime and ginger biscuit cheesecake with blueberry coulis

Oxfordshire honey tart with fresh lemon curd and raspberries

Moist chocolate soufflé cake with vanilla mascarpone cream

Carpaccio of melon and pineapple with pink grapefruit sorbet

Trio of raspberry desserts with fresh raspberry coulis

Hazelnut pavlova filled with orange mousse on a dark chocolate sauce

Rhubarb and custard shortbread tower  
(In season only - feb, mar, apr and may)

Warm apple and blackberry crumble tart with vanilla crème anglaise

Chocolate and cherry roulade with pistachio nut praline

Pomegranate panna cotta with caramelised oranges and almond shortbread fingers

Buttered brioche pudding scented with orange, served with clotted cream and raspberries

Vanilla seed mascarpone cheesecake with balsamic strawberries

Pear and Oxfordshire honey polenta cake with vanilla mascarpone and a lemon thyme syrup

### *coffee and petit fours*