



THE OX AT...

# CHRISTMAS

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LUNCH £40 PER HEAD

DINNER £50 PER HEAD

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## STARTERS

Duck liver parfait, port & shallot marmalade, Yorkshire pudding

Beetroot cured salmon gravadlax, pickles horseradish cream, warm buttered crumpet

Tandoori roasted cauliflower, grilled avocado, coriander chutney, vegan raita (ve)

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## MAINS

*All served with garlic dressed leeks & greens*

Roast breast & confit leg of duck, pomme Anna, celeriac puree, charcuterie sauce, cox's apple

Roast fillet of brill, crisp garlic Jerusalem artichokes, charred hispi, brown shrimp lemon & caper dressing

Charcoal roasted pumpkin, pumpkin croquette, winter quinoa tabbouleh, tahina, soy glazed seeds (ve)

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## DESSERTS

Warm coconut rice pudding, tropical sorbet, mint & mango salsa

Dark chocolate delice, coffee crème, walnut praline (n)

Ox Cheeseboard

Tunworth soft, Godminster vintage, Colston Basset stilton,  
sourdough crackers, chutney, pickles

*Please advise of any allergies or dietary requirements.*

*A 12.5% discretionary service charge will be added to the bill.*

*All our menus are subject to change depending on market availability at the time.*

*ve - vegan  
n - nuts*