

THE OX AT...
CHRISTMAS



Great food is one of the things which brings us all together at Christmas, and here at The Ox we have a veritable festive feast in store for you for Christmas 2023.

With two locations; on Corn Street and in Cheltenham, The Ox is perfect for anyone looking for something more than just the usual turkey fare this Christmas. With a focus on simple, top notch British food cooked to impeccable standards The Ox restaurants are not only award-winning but are widely regarded as some of the best dining destinations in the city. Our talented chefs have really outdone themselves this year with a stunning festive menu guaranteed to leave even the hungriest of guests suitably satisfied!

Whether you're looking for something truly special for your team Christmas lunch, or somewhere to dazzle clients we've got something for everyone. To find out more about hosting your Christmas celebrations at The Ox Bristol email at info@theoxbristol.com. For those looking to celebrate a little further afield we also have our beautiful Ox restaurant in Cheltenham - you can find out more at www.theoxcheltenham.com.



THE OX BRISTOL

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Tucked away in a basement below The Commercial Rooms on Corn Street, The Ox Bristol took the city by storm when it opened in 2013. The restaurant can be hired exclusively for larger events, but can also offer semi-private dining in the Green Room - ideal for those pre-Christmas team lunches and dinners.

- Maximum capacity: 80 for exclusive hire, 30 for private dining in The Green Room

- Suitable for: Lunch or dinner

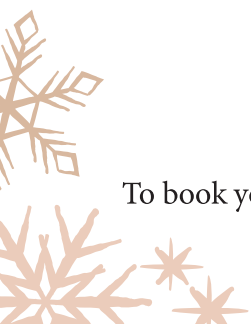
- Hire fee: Minimum spend for exclusive hire, no hire fee for non-exclusive bookings

HOW TO BOOK

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To book your Christmas party at The Ox Bristol, contact 0117 922 1001 or email at info@theoxbristol.com.

For exclusive hire, please contact jo@hydeandcogroup.com or call 07715 368 626.



THE OX 2023

Christmas MENU



ve - vegan v - vegetarian n - contains nuts
A 12.5% discretionary service charge will be added to all bills

LUNCH £40

DINNER £50

Starter

Beetroot Cured Salmon Gravalax

Pickles, horseradish cream, warm buttered crumpet

Roasted Pumpkin & Fried Sprout Salad

Pickled ceps, roasted seeds, English mustard dressing, sourdough croûtes (ve)

Duck Liver Parfait

Port & shallot marmalade, Yorkshire pudding

Mains

All served with garlic dressed winter greens

Crisp Belly of Pork w/ Seared Tenderloin

Confit parsnip gratin, Cox's apple purée, pork sauce

Dry Aged Ribeye

Triple cooked chips, bone marrow jus (lunch supplement £7)

Charcoal Roasted Cauliflower

Black garlic, white bean cassoulet, confit tomatoes, roasted hazelnut, parsnip crisp (ve) (n)

Pan Seared Hake

Salmon caviar velouté, julienne fries, leek purée, charred hispi

Dessert

Coconut Rice Pudding

Poached conference pear, Agen prune compôte (ve)

Apple & Blackberry Crumble

Cinnamon ice cream

Dark Chocolate Salt Caramel Delice

Coffee crème, candied salted walnuts (n)

English Cheese Board

Sourdough crackers, house pickles, chutney (+ £4)