



Horse and Jockey

Christmas Menu

‘Mexican prawn cocktail’ - lightly spiced battered King prawns on crispy Romaine lettuce, crispy tortilla strips and avocado dip

Spiced parsnip soup topped with curried parsnip crisps, served with crusty bread and butter

Ardennes pate with toasted ciabatta and spiced tomato chutney

Roast Norfolk turkey breast with duck fat roast potatoes, honey glazed piccolo parsnips, chipolata, pork and herb stuffing and served with seasonal vegetables, cauliflower cheese and garlic and bacon roasted Brussel sprouts

Fillets of stone bass with minted and creamed peas, sautéed potatoes and a shrimp and saffron sauce

Individual game pie topped with a puff pastry lid and served with buttered carrot and swede mash and chunky chips

Caramelised red onion, rosemary and goats cheese tartlets served with roast potatoes, roast parsnips and braised red cabbage

Chocolate orange tart with peppermint infused Chantilly cream

Christmas pudding served with homemade brandy butter ice cream and boozy orange segments

Mixed berry fool with homemade vanilla biscuits

This menu will be available from **Wednesday 5th to Saturday 22nd** December, **excluding Sundays, Mondays and Tuesdays**

Price £28.50 per person for Lunch or Dinner £24.50 for two courses)

A non-refundable deposit of £10.00 per person is required to confirm your booking

Final numbers and menu choices are required seven days in advance

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www.horseandjockey.org