

2 Courses £25.50, 3 Courses £28.50



Starters

Smoked haddock rarebit

hollandaise, pomegranate, clementine, leaves, citrus dressing

Tomato, apple & celery soup

artisan bread, butter (d) (vg) (ga) (v)

Pork & chicken terrine

chutney, pecan & raisin toasts, dressed leaves (ga) (d)



Main courses

Free range Norfolk turkey

chestnut & apricot stuffing, chipolata & bacon, Rothschild red wine gravy, roast potatoes, honey roast celeriac, braised red cabbage, buttered sprouts & carrots (ga) (da)

Fillet of sea trout

rosemary saute potatoes, steamed greens, Jerusalem artichoke sauce (g)

Wild mushroom and parmesan risotto

parsnip crisps, rocket (v) (ga) (vga)



Desserts

Caramel pannacotta

homemade gingerbread, poached pear (ga)

Dark chocolate tart

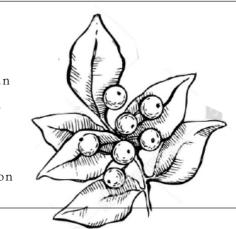
Christmas pudding ice cream (n) (v) (ga) (vga)

Artisan cheese

chutney, cheddar & rosemary shortbread, grapes (ga) (v)



Oxford brew China pai mu tan
Earl of grey Oolong Formosa
Girly grey Mint infusion
Darjeeling Camomile
China jasmine Red fruit infusion



Coffee & hot chocolate

Americano	£3.50	Latte	£3.50
Flat white	£3.50	Hot chocolate	£3.80
Cappuccino	£3.50		

Cocktails & mocktails

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Orange Blossom	£6.50
Cotswold gin with fresh orange juice and sweet vermouth	
Damn shame	£10.50
Waddesdon damson gin with Nyetimber demi sec sparkling wine	
Mulled wine	£5.50
with winter spices	
Elderflower	£5.50



elderflower with soda water, fresh mint and lime

Waddesdon gardener's ale with quince (abv 4.2%)	£4.75
Dunkerton's premium organic cider (abv 7%)	£4.75
Sam Smith's pure brewed lager (abv 5%)	£4.75

