



PARTY MENU

2 COURSES £24.95 3 COURSES £30.95

STARTERS

HOMEMADE SOUP OF THE DAY

warm french baguette

MARYLAND CRAB CAKE

roasted sweet pepper coulis, grilled corn relish

HAM HOCK TERRINE

vegetable piccalilli, toast

CRISPY DUCK SALAD

bean sprouts, shredded vegetables, spring onions, honey, soy & sesame

MAIN COURSE

MASSAMAN CHICKEN CURRY

a fragrant thai curry made with aromatic spices, coconut milk & peanuts. served with coconut rice

PAN FRIED SEABASS

seafood linguini, clams, mussels, prawns, tomato & chilli

WILD MUSHROOM & SPINACH RISOTTO

sun-kissed tomatoes, basil pesto & shaved parmesan

10oz HAMPSHIRE SIRLOIN STEAK (£4.00 supplement)

served with triple cooked chips, tomato, garlic mushrooms & watercress

DESSERTS

RASPBERRY ETON MESS

crushed meringue, fresh cream & raspberry compote

WARM CHOCOLATE BROWNIE

salted caramel sauce, vanilla ice cream

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

SELECTION OF LOCAL CHEESES

oxfords house chutney, biscuits (£1.5 supplement)

coffee and shortbread biscuit

our kitchen and food-handling procedures are designed to help ensure your safety and health. whilst we carefully segregate ingredients to avoid possibly traces of allergens, we cannot guarantee an allergen-free environment or products. some of our dishes may contain traces of nuts, gluten or dairy. if you would like further information on dishes then the recipes are available to view. we do not knowingly use genetically modified products.

vat included. gratuities at your discretion, except for parties of 6 or more where a 12.5% discretionary service charge will be added