

CHRISTMAS MENU 2019

Borscht.

A smooth and velvet beetroot soup with winter root vegetables, sauerkraut, fresh dill and a horseradish Crème fraiche. (V/GF on req.)

Rabbit terrine.

A rabbit, cranberry and pistachio terrine wrapped in Pancetta. Served with Kitchen garden chutney and dressed winter leaf salad. (GF)

Crab fritters.

Deep fried fritters of Cornish crab with Dijon mustard, lemon and herbs. A saffron and mustard mayonnaise and roquette leaf.

Artichokes.

Baby globe artichokes and salsify, pan fried with shallot and served with fine herbs and a hazelnut and lemon sabayon. (V/GF)

Roast Turkey.

A traditional Christmas roast with all the trimmings. Carved breast with stuffed and rolled leg wrapped in Pancetta. Almond dauphine potato, goose fat roast potato, carrot, swede and star anise puree. Bread sauce and chipolata bacon roll. Winter greens and a turkey and white port jus

Venison Wellington.

Venison fillet from a local supplier, wrapped in all butter puff pastry with herb crepe, mushroom duxelles and duck Liver pate. Carrot, swede and star anise purée, Cavlo Nero and almond dauphine potato. Port and redcurrant jus.

Market fish.

Fresh from Cornwall, market fish pan fried and served with a bouillabaisse of mussel, clam, squid and saffron potato with our own oven dried baby tomatoes. (GF)

Vegetable pithivier.

An all butter puff pastry pie of garlic roasted root vegetables, mushroom duxelles, spinach and goats cheese with pan fried chestnuts and toasted walnuts. Fine herb and white wine veloute. (V)

Chocolate fondant.

A dark chocolate and tahini fondant with a soft centre. Served with a vanilla and Armagnac custard and salted caramel ice cream rolled in sesame praline. (V)

Rice pudding.

A set rice pudding made with arborio rice and Madagascan vanilla bound with a rich Crème patisserie. Served with white rum and apricot 'rumtopf'. (V/GF)

Christmas pudding.

A steamed pudding in the Victorian style from an old family recipe. Dark and rich it's served with brandy butter and vanilla custard.

Blue cheese.

Local oxford blue cheese served with a red wine pickled pear, white chicory and walnut. Home made walnut bread and fudges crackers. (V)

Prices also include table decoration, Christmas crackers and party poppers.

There will be olives, almonds and homemade breads on the tables on arrival and Loose leaf Tregothnan tea or locally roasted Rave coffee and Ori Hellerstein handmade chocolate truffles also included in the price for afters.

2 course meal £34.50
Including a glass of Prosecco £42.50

3 course meal £42.00
Including a glass of Prosecco £50.00

St. Michael's