



A glass of Prosecco Corte on arrival

STARTERS

Chicken liver parfait,
winter pickles, quince jelly

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

Roasted celeriac soup,
toasted chestnuts & seeds (v)

Root vegetable bubble & squeak,
poached duck egg, hollandaise (v)

JUDE'S LEMON SORBET

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon,
seared goose breast,
pigs in blankets, bread sauce,
Brussel tops & chestnuts

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Beetroot, fennel &
mixed nut roast, Bloody Mary
sauce, Jerusalem artichokes,
olive oil roast potatoes (v) (gf)

PUDDINGS

Blue Monday cheese, quince jelly,
celery, seeded crackers

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

Christmas pudding,
brandy butter ice cream

4 courses Adult £55 Child £30

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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