

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Jude's lemon sorbet to follow

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
and chestnuts

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

PUDDINGS

Spiced winter fruit Bakewell,
clotted cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Blue Monday cheese, quince jelly,
celery, seeded crackers

Coffee and mince pie to finish

Adult £60 Child £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



The Angel & Greyhound, 30 St Clements Street, Oxford, OX4 1AB | 01865 242660 | angelandgreyhound@youngs.co.uk

ANGELANDGREYHOUND.CO.UK

 [aofordangelandgreyhound](https://www.facebook.com/aofordangelandgreyhound)  [@angelgreyhound](https://twitter.com/angelgreyhound)