

Menu - 3 course

Oxford

Starters

Garlic and Coriander King Prawns, Cream Sauce

Wild Mushrooms, Puff Shards

Brie & Leek Pie (V)

Apple & Raisin Purée, Crispy Leeks

Mains

Herb Crusted Roast Lamb Cutlets

Garlic Mash Potato, Crushed peas, Charred Onion Petals & Red Wine Jus

Pan Fried Fillet of Sea Bass

Sautéed Baby Potatoes, Roasted Mediterranean Vegetables & Basil Salad

Braised Charred Hispi cabbage (V)

Sautéed Baby Potatoes, Roasted Mediterranean Vegetables & Basil Salad

DESSERT

Belgian Chocolate & Raspberry Terrine (V)

Rosemary & Pistachio Crumble & Fresh Berries

Balsamic Italian Meringue (V)

Strawberry Chantilly & Poppy seeds and Black Pepper Shortbread

