

CHRISTMAS PARTY MENU



THE OXFORD TAVERN
256 Kentish Town Road, London
NW5 2AA

Buffalo Chicken Wings, Blue Cheese Sauce

Bubble & Squeak Croquettes, House Brown Sauce

**Red Quinoa & Barley Salad, Roasted Roots,
Mixed Leaves & Fresh Herbs**

Pork, Sage & Cranberry Sausage Rolls

Breaded Fish Fingers, Minted Crushed Peas & Tartare Sauce

Sweet Potato Fries, Roasted Garlic & Lime Aioli

Mac & Cheese Bites, Festive Ketchup

Pigs in Blankets

Salt & Pepper Squid, Aioli

Vegan Sausage Roll

Mince Pies & Brandy Custard

**Dark Chocolate Brownie
& Chocolate Sauce**

MINIMUM 10 PEOPLE

PRICES CHARGED PER PERSON

5 ITEMS FOR £15 | 10 ITEMS FOR £20

ADD PUDDING £24

CONTACT US TODAY ON 020 7485 3521

OR EMAIL

ENQUIRIES@OXFORDTAVERN.CO.UK

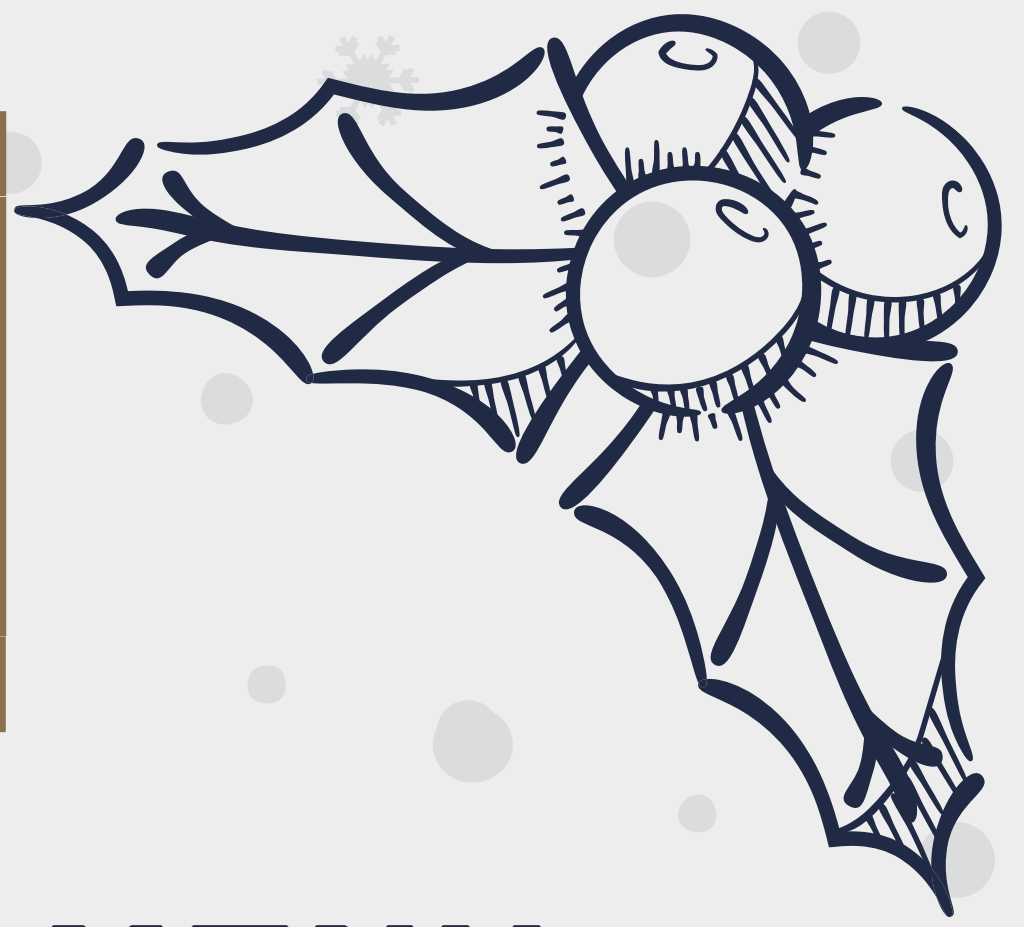


PRICES CHARGED PER PERSON

£25 FOR 2 COURSES

£29.50 FOR 3 COURSES

**INCLUDES CRACKERS & TABLE
DECORATIONS**



CHRISTMAS MENU

STARTERS

Spiced Pumpkin Soup, Curry Oil, Pumpkin Seeds & Sourdough Bread (vg)

Berkshire Ham Hock Terrine, Piccalilli, Garlic & Parsley Croutons

Sussex Oak Smoked Salmon, Chalke Valley Watercress, Pomegranate & Orange Dressing

Roasted Beetroot & Fennel Bubble & Squeak, poached eggs, parsley sauce (v)

MAINS

Crown of English Rose Turkey, Pigs In Blankets, Sage & Onion Stuffing & Gravy

Braised Venison Shank, Caramelised Red Onions & Gravy

Spinach & Pumpkin Wellington, Pine Nuts, Tomato & Chestnut Gravy (vg)

Pan Fried Skillet Of Sea Bream, Fennel & Leek Bake, & A Lemon Butter Sauce

All served with roast potatoes, maple roasted heritage carrots, sprouts & braised red cabbage

DESSERTS

Christmas Pudding With Brandy Custard

Mulled Wine, Poached Pear, Coconut Chantilly Cream & Cinnamon Crumble (vg)

Mini Cheese Board, Apple & Cider Chutney & biscuits