

HSH

CHRISTMAS

APERITIF

Cranberry Triple, Prosecco, Cointreau, Cranberry

AMUSE BOUCHE

Confit Potato, Mushroom Parfait, Pickled Shallotte

STARTER

Red Mullet, Courgette Fritter, Red Pepper Coulis, Parsley Oil
Ham Hock & Chicken Rilette, Bacon Jam, Parsnip Crisp, Pickled Mushroom
Pulled Beef Cheek Bon Bon, Celeriac Fondant, Horseradish Cream
Goats Curd Mousse, Pistachio, Beetroot, Fennel Shoots v

MAIN

Roast Turkey Breast or Vegetarian Wellington

Glazed Chantenay Carrots, 'Brussel Sprout, Bacon & Chestnut Sautee', Stuffing, Pigs in Blankets, Sautéed Greens

Seabass, Langoustine Velouté, Saffron Potato Fondant, Samphire, Stem Broccoli

Venison Pavé, Venison Ragout, Pomme Anna, Butternut Squash, Wild Mushrooms, Jus

Smoked Aubergine, Mushroom Fritters, Spiced Pearl Cous Cous, Coriander & Mint Dressing v

Guinea Fowl, Fondant Potato, Purple Sprouting Broccoli, Parsnip Puree Mushroom Fricassee

DESSERT

Christmas Pudding, Cranberry & Brandy Compote, Brandy Crème Anglaise
Chocolate Marquise, Cherry Genoise Sponge, Cinnamon & Orange Curd, Orange Gel
Apple Terrine, Tonka Bean Creme Pâtissier, Poached Blackberries, Gingernut Crumb

CHEESE

(£5 supplement as a dessert, £12 supplement as an extra course)

Five Oxfordshire Cheeses, Apple, Celery, Shallotte Marmalade, Biscuits

AFTER

Tea or Coffee, Mince Pie & Petit Fours

FOUR COURSES £49.00

FIVE COURSES £54.00

Both the four and five course options include Aperitif, Amuse Bouche and Tea or Coffee

The Home Sweet Home Team wish you all a Merry Christmas & a Happy New Year

AVAILABLE TUESDAY – SATURDAY FROM THE 1ST TO 23RD OF DECEMBER

PRE-ORDER & 10% DEPOSIT REQUIRED TO SECURE YOUR BOOKING

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AT THE END OF THE MEAL