



CHRISTMAS PARTY



Please choose your date

FROM 8TH NOV,
UNTIL 21ST DEC 2024



SELECT YOUR PACKAGE



FOOD - MUSIC - DRINK

66A BANBURY ROAD, OX2 6JP

RVSP TO +44(0)1865 512 121



FESTIVE FUNCTION MENU OPTION A

STARTERS

Rabbit Terrine with Celeriac Remoulade

Smoked Salmon, Compressed Cucumber, Gin Crem Fraiche

Salt Baked Beetroot Tartare, Pickled Walnuts, Mango Gel, Nasturtium Leaves
(Vegan)

MAINS

Beef Wellington, Truffled Mash, Caramelized Baby Carrots, Kale, Red Wine Jus

Cod Loin, Hasselback Potatoes, Samphire, Brown Shrimps Beurre Noisette

Baked Polenta, Rainbow Chard, Foraged Mushrooms, Hazel & Rosemary Pesto
(Vegan)

DESSERTS

Traditional Christmas Pudding, Candied Cherries, Brandy Butter Ice Cream

Clementine Mulled Apple Tart Tatin, Apple & Rum Spiced Caramel,

Cinnamon Ice Cream

Poached Pears, Toasted Almonds, Spiced Red Wine Consommé (Vegan)





FESTIVE FUNCTION MENU OPTION B

STARTERS

Confit Rabbit & Pistachio, Sour Cherry Jam, Homemade Sourdough
Hot Smoked Salmon, Granny Smith Apple, Pickled Cucumber. Horseradish
Salt Baked Beetroot Tartare, Pickled Walnuts, Mango Gel, Nasturtium Leaves
(Vegan)

MAINS

3 Bone Rack of Lamb, Potato Terrine, Rainbow Chard, Parsnip Crisp, Lamb Jus
Roasted Pollock, Mussel Veloute, Salt Baked Celeriac, Sea Vegetables
"Beet" Wellington, Truffled Mash, Caramelized Baby Carrots, Kale, Red Wine Sauce
(Vegan)

DESSERTS

Traditional Christmas Pudding, Candied Cherries, Brandy Butter Ice Cream
Clementine Mulled Apple Tart Tatin, Apple & Rum Spiced Caramel,
Cinnamon Ice Cream
Plant Based Eton Mess, Winter Berries (Vegan)





FESTIVE FUNCTION MENU OPTION C

STARTERS

Chicken Liver Parfait, Orange Crumb, Brandy Jelly, Toasted Brioche
Thai Fishcakes, Crab Bisque, Courgette & Apple Salad, Dill Oil
Roasted Parsnip Soup, Maple Syrup, Pickled Braeburn Apple (Vegan)

MAINS

Confit Pork Belly, Braised Pig Cheeks, Swede, Cavolo Nero, Red Wine Jus
Pan Seared Sea Bass, Pesto Mash, Braised Fennel, Caponata
Caramelized Shallot Tart Fine, Rum-Soaked Raisins, Cerney Ash Goats Cheese,
Micro Watercress, Kale, Red Wine Sauce (Vegetarian but can be made also Vegan)

DESSERTS

Traditional Christmas Pudding, Candied Cherries, Brandy Butter Ice Cream
Selection of 1oz British Cheeses, Grapes, Celery, House Chutney, Crackers
Sloe Gin Poached Blackberries, Set Custard, Lemon Curd (Vegan)





CHRISTMAS PARTY

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EXTRAS TO BE CONSIDERED

DANCE FLOOR £100

DJ/DISCO £400

FULLY STOCKED BAR

ROOMS LIMATIATIONS

Restaurant: Max 44 people;
seated dinner only

Norham Suite: Max 80 people;
seated dinner only

Norham Suite: Max 64 people;
with dance floor and disco

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events@cotswoldlodgehotel.co.uk

