



CHRISTMAS MENU

AT THE SADLER BRASSERIE

10th – 21st December 2018

Smoked Halibut

Served with buttered brown bread, horseradish crème fraîche and caper berries

Spiced Honey Roasted Pumpkin Soup

Served with a sage, lemon and pumpkin pesto crostini

Pan Fried Salmon Fillet

Served with samphire, prawn crushed new potatoes and a chive and lemon beurre blanc

Heritage Tomato and Goats' Cheese Tarte Tatin

Served with a rocket and pesto dressing

Guinea Fowl Cooked Two Ways

Roasted guinea fowl breast and confit leg, served with a rosemary infused bread sauce and a Madeira and tarragon Jus

All mains accompanied with roasted potatoes, French beans, Chantenay carrots, sprouts and braised red cabbage

Christmas Pudding

Served with an Amaretto crème anglaise

Belgian Chocolate and Cointreau Pot

Served with an orange sorbet

One course £13.95, Two courses £17.95, or Three courses £21.50

To book a table, please email sadlercatering@oxfordsp.com or call 01865 781 305.

For tables greater than four, please provide a pre-order. Thank you.

