



ROOFTOP RESTAURANT ASHMOLEAN MUSEUM

CHRISTMAS MENU 2017

2 courses £25 / 3 courses £30

Aperitif – Prosecco (125ml) £6.50

Special menu £45

Glass of Prosecco on arrival, 3 courses, half bottle of wine per person, tea or coffee, mini mince pies
Available for whole party only

Starter

Jerusalem artichoke soup
Truffle oil, parmesan tuile

Severn and Wye smoked salmon
Celeriac & beetroot remoulade, caper & lemon vinaigrette, crostini

Duck & pistachio ballotine
Fig & prune chutney, toasted brioche

Main

All served with seasonal vegetables

Roast Norfolk turkey
Sprouts, bacon & almonds, pigs in blanket, goose fat roast potatoes, chestnut stuffing, cranberry sauce

Pan fried cod
Fondant potatoes, winter greens, sauce vierge

Pumpkin & fregola
Roast pumpkin, pumpkin purée, cavolo nero, sage, parsley, pine nuts, Pecorino

Dessert

Passion fruit crème brûlée
Cinnamon biscuit

Pecan, raisin, & brandy tart
Whipped cream

Chocolate & praline marquise
Griottines cherries, almond tuile

Mini mince pies

Available from 28th November. Pre-order menu ten working days before event. £10 deposit per person required to confirm booking.

A discretionary 10% service charge will be added to your bill. Full terms and conditions are available on request.

Every purchase from the Ashmolean Rooftop Restaurant supports the museum.

A discretionary 10% service charge will be added to your bill. Prices include VAT. We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

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