













# CHRISTMAS MENU







Three courses £30

Three courses, half bottle of wine per person, tea and coffee, mini mince pies £45 - Available for entire party only

**Rooftop Restaurant** Ashmolean Museum Beaumont St. Oxford OX1 2PH ashmoleanrooftoprestaurant.com



# **Starters**

# Jerusalem artichoke soup

Truffle oil, parmesan tuile

# Severn and Wye smoked salmon

Celeriac and beetroot remoulade, caper and lemon vinaigrette, crostini

# **Duck & pistachio ballotine**

Fig and prune chutney, toasted brioche

# **Desserts**

01865 553823



Passion fruit crème brûlée Cinnamon biscuit

Pecan, raisin, & brandy tart Whipped cream

Chocolate & praline marquise Griottines cherries, almond tuile





### **Mains**

All served with seasonal vegetables

## **Roast Norfolk turkey**

Sprouts, bacon and almonds, pigs in blankets, goose fat roasted 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

### Mini mince pies





Available from 28th November 2017 until 7th January 2018 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. We would love to tell you what's in our food to assist you with your choice.