

Ox Pasture Hall

COUNTRY HOUSE HOTEL & RESTAURANT

2021

CHRISTMAS & NEW YEAR MENUS



Celebrate Christmas in style...

Ox Pasture Hall

CHRISTMAS FAYRE LUNCH MENU

Available from Wednesday 1st December - Friday 24 December 2021
(Must be pre-booked in advance)

Starters

Roasted Butternut Squash Soup (v)

Traditional Prawn Cocktail

Goats Cheese and Beetroot Tartlet (v)

Pressed Ham Hock Terrine Piccalilli

Chicken Roulade Red Onion Marmalade

Main Courses

Roast Turkey

Roast Potatoes, Stuffing, Chipolata, Seasonal Vegetables

Confit Duck Leg

Bubble & Squeak Cake, Braised Red Cabbage, Rich Jus

Mushroom Risotto (v)

Salmon

Crushed Potatoes, Seasonal Vegetables, Creamy Dill Sauce

Beef Pie Tender Beef, Short Crust Pastry, Chips, Peas and gravy

Vegetable Wellington (v)

Ratatouille Sauce

Desserts

Vanilla Crème Brulee Shortbread Biscuit

Selection of Ice Cream and Sorbet

Lemon Tart Ice cream

Christmas Pudding with Brandy Sauce

Chocolate Profiteroles Ice Cream

2-Course - £24.00 per person

3-Course - £29.00 per person

CHRISTMAS FAYRE EVENING MENU

Available from Wednesday 1st December – Thursday 23 December 2021
(Must be pre-booked in advance)

To Start

Roasted Butternut Squash Soup (v)

Traditional Prawn Cocktail

Goats Cheese and Beetroot Tartlet (v)

Chicken Roulade

Red Onion Marmalade

Pressed Ham Hock Terrine Piccalilli

To Follow

Roast Turkey

Roast Potatoes, Stuffing, Chipolata, Seasonal Vegetables

Salmon

Crushed Potatoes, Seasonal Vegetables, Creamy Dill Sauce

Mushroom Risotto (v)

Roast Beef

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

Vegetable Wellington (v)

Ratatouille Sauce

Confit Duck Leg

Bubble & Squeak Cake, Braised Red Cabbage, Rich Jus

To Finish

Lemon Posset Raspberry Ice Cream

Chocolate Tart Cherry Sorbet, Chocolate Crumb

Christmas Pudding with Brandy Sauce

Vanilla Crème Brûlée Shortbread Biscuit

Selection of Cheese Biscuits and Homemade Chutney

2-Course - £33.00 per person

3-Course - £39.00 per person

CHRISTMAS DAY MENU

"Why not treat Mum or Loved Ones to a well-deserved break this Christmas"

Winter Vegetable Soup (v)

Confit Duck Salad

Salt-Baked and Pickled Beetroot, Orange, Carrot, Beetroot Sorbet (v)

Smoked Salmon

Pressed Game Terrine

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Traditional Roasted Breast of Turkey

Roast Potatoes, Apricot Stuffing, Chipolata, Seasonal Vegetables and Cranberries

Roast Lamb

Roast Potatoes, Chipolata, Seasonal Vegetables, Minted Lamb Gravy

Sea Bass

Heritage Potatoes, Oven Dried Tomatoes

Open Lasagne of Wild Mushrooms (v)

Fondant Potato, Parsnips and Roasted Chestnuts

Roast Sirloin of Beef

Yorkshire Pudding, Wild Mushrooms, Roast Potatoes, Parsnip Puree, Seasonal Vegetables

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Christmas Pudding Brandy Anglaise

Apple & Blackberry Crumble Ice Cream or Custard

Caribbean Cocktail Rum & Raisin Ice Cream

Trio of Chocolate (Dark, White & Milk)

Selection of Cheese Celery, Grapes, Biscuits and Homemade Chutney

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Coffee/Tea with Petit Fours

£75 per person

Children's Portion (5 - 10 years) - £48 Children (under 5 menu) - £30 infant

NEW YEARS EVE GALA DINNER

Celebrate the New Year in style....

Goats Cheese and Spinach Tartlet (v)

Roasted Parsnip Soup (v)

Whitby Crab & Prawn Salad

Pressed Rabbit & Ham Hock Terrine

Confit Duck Salad

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Sirloin of Beef

Wild Mushrooms, Dauphinoise Potato, Seasonal Vegetables

Pork

Ballotine of Pork Fillet, Slow Cooked Pork Belly, Black Pudding,
Sautéed Potato, Savoy Cabbage, Crackling

Monkfish

Wrapped in Parma Ham, Potatoes, Red Onion Marmalade,

Slow Cooked Lamb Shank, Mashed Potato, Seasonal Vegetables, Rich Gravy

Courgette and Mushroom Cannelloni (v)

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Trio of Chocolate (Dark, White & Milk)

Lemon Meringue Pie Raspberry Sorbet

Christmas Pudding Brandy Sauce, Rum & Raisin Ice Cream

Bakewell Tart Ice Cream or Custard

Selection of Cheese Celery, Grapes, Biscuits and Homemade Chutney

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Coffee/Tea served with Petit Fours

£65 per person (Dinner only)

£75 per person (Dinner & Disco)

Please Note

Throughout the Festive Period

Ox Pasture Hall is open for
A La Carte, Bistrot and Bar meals

Normal Opening times

Lunch - 12.00 noon to 2.30 pm last orders

Sunday Lunch - 12.00 noon to 5.30 pm last orders

Evening - 5.30 pm to 9.30 pm last orders

Booking is advisable

Ox Pasture Hall Country Hotel Christmas & New Year Menus

TERMS AND CONDITIONS OF SALE

- 1 All Christmas and New Year bookings require a deposit at the time of booking. Deposits are non-refundable.
- 2 Bookings not paid in full by 14 days prior to the event or by 1 December 2021, whichever is the earlier, will be deemed to have been cancelled and any monies paid will be retained by the hotel.
- 3 No refunds of monies paid will be made for cancellation or decreases in the number of guests attending.
- 4 Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drink, entertainment, or overnight accommodation for other members of the party.
- 5 All additional charges incurred during the event must be settled prior to departure.
- 5 All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- 7 Children may not be admitted to certain events at the discretion of the General Manager, whose decision is final. Please contact the hotel for prices and availability.
- 8 The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- 9 The hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example, if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances, and without affecting your legal rights, you may choose at your sole discretion an alternative date, subject to availability, or obtain a full refund from us.
- 10 All prices are inclusive of VAT.
- 11 Other than for personal injury caused by our negligence, our liability to you is limited to the price of your booking.
- 12 The hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor, beyond its reasonable control. The hotel can change the itinerary to fit in with any government requirements or restrictions.
- 13 Please address any comments to the General Manager during your visit or in writing within 7 days of the event.
- 14 These terms are deemed to incorporate the hotel's general terms of business, copies of which are available on request.
- 15 Any person/s found bringing or consuming beverages on the hotels premises, which have not been purchased at the hotel, will be subject to corkage charges and then asked to leave the premises.
- 16 If you book and are unfortunate to become unwell with the Coronavirus (COVID-19) or have to self-isolate or government brings in restrictions which closes the hotel, your booking will be moved to an alternative date of your choosing (at no extra cost) for up to 6 months after your original booked date. Deposits will be transferred to the new booked date.

PLEASE NOTE: A booking is only valid on receipt of the required deposit.

DEPOSITS: Christmas fayre lunch, dinner & functions require a deposit of £10.00 per person to secure your booking. Christmas Day & New Years Eve require a deposit of £25 per person.