

BLACKWELL OX INN

BOXING DAY LUNCH 2011

(served 12.00 noon – 4.00 pm)

2 courses £21.45

3 courses £26.45

STARTERS

Roast Butternut Squash Soup with Brown Butter and Sage Crisps V.

Mussels steamed in White Wine, Garlic, Shallots and Parsley

Seared Pigeon Breast, Sherry Lentils and Pan Juices

Chicken Liver and Foie Gras Parfait, toasted Brioche and Red Onion Marmalade

MAINS

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables and Gravy

Roast Leg of Lamb, Yorkshire Pudding, Seasonal Vegetables and Gravy

Pan Fried Sea Bass fillet with wilted Spinach and braised Baby Fennel with Parsley

Butter Sauce

Gressingham Duck Breast, Fondant Potato, Seasonal Vegetables and Roasting Juices

Roast Winter Root Vegetable Stew with Herb Dumplings and Roast Potatoes V.

SWEETS

Christmas Pudding and Armagnac Custard

Dark Chocolate and Black Sheep Ale Mousse

Sherry Trifle

Selection of Ice Creams with Stewed Fruits

Quince and Apple Crumble with Crème Anglaise

Cheese and Biscuits

COFFEE AND PETIT FOURS

