Pompette

Gourmand festive menu from 28th november to 23rd December Available for PRE ORDER only (3 days in advance)

GOURMAND FESTIVE PRIX FIXE



SNACK ON ARRIVAL

Gordal Olives

Parmesan biscuits

Pompette Baguette & salted Burgundy butter

STARTERS

Jerusalem artichoke soup, Roquefort, hazelnuts & chervil
Beetroot cured Salmon, pickled cucumber, horseradish cream & soda bread
Terrine of duck, pork & pistachio, pickled walnut ketchup

MAIN COURSES

Brown butter & thyme roast celeriac, chestnuts, black winter truffle
Pan fried fillet of halibut & Béarnaise sauce
Roast 35 day aged sirloin of Hereford beef, red wine sauce & horseradish

For your table: Pommes Anna, mustard & honey glazed carrots & purple sprouting broccoli

CHEESE COURSE (Optional)

£15 per plate (a plate can serve 2-3 people)

DESSERTS

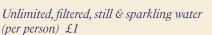
Mincemeat & frangipane tart, with crème Anglaise brandy butter Kirsch choux bun, Griottines cherries & warm chocolate sauce

TEA & COFFEE WITH PETIT FOURS

Pots of tea & cafetieres coffee with petit fours (£5 supplement pp)

£75 PER PERSON

Add a glass of Bruno Sorg, Crémant d'Alsace, Eguisheim, France (£9.50 supplement per person)



Please speak to our staff about the ingredients in your meal when making your order.

12.5% Optional service change will be added to your bill.

7 South Parade, Summertown, Oxford, OX2 71L