



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)*

*Unlimited, filtered, still & sparkling water
(per person) £1*

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

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

7 South Parade, Summertown, Oxford, OX2 7LL