



Festive Menu


THE BLACK BOY
OXFORDSHIRE
EAT · DRINK · STAY

2 COURSES £29.95

3 COURSES £37.95

STARTERS

Winter Parsnip & Apple Soup (ve,gf)

with Toasted Sourdough and a side of chive oil

Cured Gravalax of Salmon (gfa)

with Pickled Cucumber, Beetroot, Dill Creme Fraiche and Brown Bread

Ham Hock Terrine (gfa)

with Spiced Fig Chutney and Warm Brioche

Roasted Beetroot & Whipped Goat's Cheese (v,gf)

with Orange and Chicory

MAINS

Roast Bronze Turkey (gfa)

with Sage Stuffing, Pigs in Blankets, Traditional Garnish and a Red Wine Jus

Slow-Braised Blade of Beef Bourguignon (gf)

with Mash, Carrots, Smoked Bacon, Baby Onions, Mushrooms and Red Wine Sauce

Pan-Roasted Seabass Fillet (gf)

with Crushed Winter Roots, Buttered Leeks and a Shellfish Bisque

Nut Roast (ve, gfa)

with a Cranberry Glaze, Herb Roasted Potatoes and a Rich Vegan Gravy

DESSERTS

Traditional Christmas Pudding (v, gfa)

with Brandy Sauce

Sticky Toffee Pudding (v, gf)

with Vanilla Ice Cream

Dark Chocolate & Orange Tart (ve, gfa)

with Candied Zest and Winter Berry Compote

Basque Cheesecake (v)

with Mulled Wine Cherries

British Cheese Board (v) +£3 supplement

with spiced fruit chutney and crackers

**TO BOOK CALL 01865 741 137 OR EMAIL
INFO@BLACKBOYHEADINGTON.CO.UK**

**MENU AVAILABLE 28 NOV-24 DEC 2025 FOR PARTIES OF 6 OR MORE,
A SERVICE CHARGE OF 12.5% APPLIES, ALLERGY MATRIX ON REQUEST.**