



Festive Opening Times

Sunday 24th December, Christmas Eve

A very special Christmas Carvery based on our usual high quality fresh meats and vegetables, but with the added niceties of Christmas.

First sitting at midday, last sitting 17:30pm.

A full three course festive meal for £28.95,
two courses £23.95.

Child or 'small plate' meals two courses for £15.95.

Reservations recommended.

Monday 25th December, Christmas Day

Our restaurant & bars will be closed.

Tuesday 26th December, Boxing Day

A very special menu based on our usual high quality seasonal a la carte menu.

12:00 Midday to 2:30 Lunch.

Dinner 6:00pm – last orders 9:30pm.

Reservations recommended.

Sunday 31st December, New Years Eve

A New Years Eve Carvery based on our usual high quality fresh meats and vegetables.

First sitting at midday, last sitting 19:30pm

A full three course festive meal for £25.95,
two courses £21.00.

Child or 'small plate' meals two courses for £15:00.

Reservations recommended.

Monday 1st January 2018, New Year's Day

A very special menu based on our usual high quality seasonal a la carte menu.

12:00 Midday to 2:30 Lunch.

Dinner 6:00pm – last orders 9:30pm.

Reservations recommended.



Festive Party Menu 2017

27th November until 22nd December, Monday to Friday only.

To Start

Festive aperitif of our unique Mulled Gin on Arrival
Curried Squash, Lentil & Coconut Soup
With Natural Yoghurt, Coriander & Toasted Coconut – GF,DFa

Guinea Fowl, Smoked Bacon & Cranberry Terrine
With White Onion, Raisin & Madeira Chutney and Sour Dough Thins – DF

Stilton & Rosemary Crème Brulee
With Pickled Pear, Candied Walnuts and Redcurrants – GF

Smoked Haddock & Cheddar Croquettes
With Pea Shoots, Sweet Pickled Shallots and Parsley Mayonnaise

Main Course

Traditional Roast Turkey
With Chestnut Stuffing, Pig in Blanket, Duck Fat Roast Potatoes,
Brussels Sprouts and Honey glazed Parsnips – DF, GFa

Slow Cooked Beef Brisket
With Swede & Chive Mash, Curly Kale and Crispy Pickled Onion Rings – Dfa, GFa

Scottish Salmon with Prosecco & Dill Butter Sauce
With Crushed Potatoes, Baby Leeks and Fried Capers – GF

Portabello Mushroom, Chestnut & Tarragon Filo Pie
With Celeriac Puree, Spinach and Caramelised Port Wine Onions

Dessert

Traditional Christmas Pudding
With Homemade Brandy Sauce – GFa

Orange Blossom & Cinnamon Panna Cotta
With toasted Panettone and Poached Clementine – GFa

Chocolate & Stem Ginger Torte
With Whisky Mascarpone and Brandy Snap

Trio of British Cheeses
With Grapes, Celery, Chutney and Biscuits – GFa

Coffee or Tea & Mince Pies

£22.95 per head 2 Courses, £27.95 per head 3 Courses

Please advise our Front of House team member if you have any dietary requirements. All our festive party meals require a £5 per person non-refundable booking confirmation fee that is deducted from your final bill. The minimum Party size is four and your pre-order is required 48 hours previously. Please be advised organiser has responsibility for payment of bill. We no longer accept cheques.
Contact us: 01480 810293 info@theoffordshoe.co.uk www.theoffordshoe.co.uk