

Christmas at The Yurt

2 courses for £25.00 or 3 for £32.50

Where possible, our food is locally sourced and sustainable, predominantly using North Aston Organics. We support local farmers and use seasonal produce to bring you fresh food all year round. Please see our suppliers board for more information.

STARTERS

Free range chicken liver and winter truffle parfait, our own orchard apple chutney, toasted Heyford seeded sourdough (gfa)

Salt cod fishcake, smoked mackerel, brown crab and razor clam sauce, chestnut emulsion, winter herbs, crispy kale (gf)

Celeriac tarte tatin, Jerusalem artichoke, beetroot and cumin relish, fennel and apple (ve)

MAINS

Confit free range English duck leg, pickled red cabbage, roast parsnip, winter greens, Oxfordshire red wine sauce (gf)

Chalk Stream trout, braised celery, Cornish mussels, squid ink, cauliflower, and North Aston Dairy and fennel cream sauce (gf)

Potato, swede and turnip terrine, roast leeks, leek and parsley velouté, poached Mayfield's egg, black garlic, winter greens (gf, vea)

DESSERTS

Poached pear and almond curd tart, cinnamon, sultana, salted honey ice cream, duck egg custard

Set dark chocolate, cranberry, North Aston Organics yoghurt sorbet, chocolate crunch (gf, vea)

Oxford blue cheese, warm cranberry, walnut and hazelnut

