

NEW YEARS EVE MENU

31ST DECEMBER 2024

CHEF'S SELECTION OF CANAPÉS

SOY-MARINATED BLUEFIN TUNA

Sesame-pickled mooli

SINODUN HILL GOAT'S CHEESE, BEETROOT

Pomegranate and blood orange

CHICKEN LIVER AND FOIE GRAS PARFAIT

Bitter orange chutney, toasted brioche



VENISON LOIN

Bubble and squeak croustillant, marinated plum

BARBECUE MONKFISH

Café de Paris butter sauce, charred broccoli, bhel puri

HARISSA-ROASTED BUTTERNUT SQUASH

Chickpeas, preserved lemon and caramelised sprouts



SINGLE ORIGIN CHOCOLATE CRÉMEUX

Orange and cardamom

WHISKY CARAMEL TART

Roasted pear and whipped crème fraîche

TRUFFLED BARON BIGOD

Apple and fig chutney

TEA & COFFEE, PETIT FOURS

THE
ALICE

@thealiceoxford

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.