

CHRISTMAS DAY MENU

25TH DECEMBER 2024

CHEF'S SELECTION OF CANAPÉS

FIRST COURSE

CORNISH CRAB AND LOBSTER

Miso and celeriac remoulade, green apple

MISO-BRAISED CELERIAC

Hen of the Woods

VENISON BRESAOLA

Pink grapefruit, rocket and parmesan

MAIN COURSE

SPICED ORANGE-GLAZED CREEDY CARVER DUCK

ROAST NORFOLK FREE RANGE TURKEY

Cranberry stuffing, croissant bread sauce

ARTICHOKE AND LEEK PIE

Winter truffle gratin, pickled walnut

SERVED WITH

Roast potatoes, Wasabi-roasted sprouts

Anise baby carrots, Winter greens

DESSERT

CHRISTMAS PUDDING SOUFFLÉ

Vanilla ice cream

CLEMENTINE & GREEN TEA SHERRY TRIFLE

Toasted almonds

TRUFFLED BARON BIGOD

Apple & fig chutney

TEA & COFFEE, PETIT FOURS

Art-Chocolate chocolates, Mince pie roulades, Yuzu pâte de fruits



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.