



# The Marsh Harrier CHRISTMAS MENU

***Call or email us to book your  
Christmas Party!***

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***If you require information about the presence of allergens in any of our food or drinks we would be happy to provide it in advance of your visit, or please ask your server of the day.***

***However, please be aware that our kitchen works with gluten and nuts, so we cannot guarantee our dishes to be completely allergen free.***



# Christmas Party Menu

**Two Courses £31.95 / Three Courses £36.95**

## STARTERS

### 1. Pork and Chicken Terrine

Accompanied by warm toasted bread & chef's chutney

### 2. Prawn & Avocado Cocktail (GF)

Atlantic prawns, fresh avocado, spiced Marie Rose

### 3. Golden Goat Cheese Bonbons (V)

With fresh salad, apple & honey drizzle

### 4. Bruschetta alle Pomodoro (VG)

Toasted bread topped with tomatoes, olives & basil, finished with extra virgin olive oil

### 5. Tomato & Basil Cream Soup (V,GF)

Velvety blend of tomatoes & basil, enriched with cream and served with toasted bread

## DESSERTS

### 1. Christmas Pudding (V)

Traditional rich Christmas pudding, served warm with indulgent brandy cream

### 2. Sticky Toffee Pudding (V)

Warm, indulgent sponge enriched with dates, served with a silky toffee sauce & vanilla ice cream

### 3. Vanilla Cheesecake (V)

Smooth and creamy vanilla cheesecake on a classic digestive biscuit base

### 4. Homemade Crème Brûlée (V,GF)

Classic custard on fresh cream & eggs, delicately infused with vanilla and finished with a crisp caramelised sugar topping

### 5. Chocolate brownie (V)

Warm fudgy brownie, served with honeycomb ice cream & and rich chocolate sauce

## MAINS

### 1. Hand-Carved Turkey

Succulent roast turkey breast with stuffing, pigs in blankets, crispy roast potatoes, carrots, Brussels spouts, roasted parsnips, cabbage, and rich pan gravy

### 2. Pan-Fried Seabass & Prawns (GF)

Golden Pan-seared seabass with crushed baby potatoes, seasonal green vegetables & vibrant salsa verde

### 3. Stuffed Aubergine (VG, GF)

Baked aubergine filled with mushrooms, courgette, peppers, onion & spinach, served with fresh salad

### 4. The Marsh Harrier Burger

Hand pressed beef burger topped with crispy bacon, melted cheese & golden onion rings, served with chips & side salad

### 5. Caramelised Onion & Chilli Prawn Pasta

Succulent Prawns tossed either caramelised onion & chilli, finished in a rich tomato, white wine & cream sauce

## TO FINISH

**Coffee, Tea & Mince Pies**

***\*All bookings require a pre-order  
& non-refundable deposit of £10  
per person***

***\*\*A 10% service charge will be  
added to your bill***



# Christmas Day Menu

**Adults £79.95 | Kids £39.95 - Each table includes a bottle of Prosecco to take home!**

## STARTERS

### 1. Tomato & Basil Cream Soup (V)

A velvety blend of tomatoes & fresh basil, enriched with cream & served alongside warm toasted bread

### 2. Home Cured Salmon

Delicately cured salmon, served with warm bread & a pickled beetroot salad

### 3. Pork & Chicken Terrine

Accompanied by warm toasted bread and chef's chutney

### 4. Baked Camembert (V)

Oven-baked Camembert, served with a sweet caramelised chutney & warm bread

### 5. Homemade Meatballs

Tender hand-rolled meatballs simmered in a rich Napolitana sauce with fresh herbs, finished with parmesan & served with warm bread

## DESSERTS

### 1. Christmas Pudding (V)

Traditional rich Christmas pudding, served warm with indulgent brandy cream

### 2. Chocolate brownie (V)

Warm fudgy brownie, served with honeycomb ice cream & and rich chocolate sauce

### 3. Homemade Crème Brûlée (V,GF)

Classic custard on fresh cream & eggs, delicately infused with vanilla and finished with a crisp caramelised sugar topping

### 4. Baileys Tiramisu (V)

A luxurious festive take on the Italian classic, layered with espresso-soaked lady fingers, rich mascarpone cream, Baileys liqueur, & a dusting of cocoa

### 5. Festive British Cheeseboard

A hand-picked selection of British cheeses including creamy Brie, mature Cheddar, & rich Stilton, served with biscuits, chutney, & grapes

## MAINS

### 1. Hand-Carved Turkey

Succulent roast turkey breast with stuffing, pigs in blankets, crispy roast potatoes, carrots, Brussels spouts, roasted parsnips, cabbage, and rich pan gravy

### 2. Salmon Fillet (GF)

Pan-seared salmon fillet, served with garlic & dill new potatoes, seasonal vegetable, and a vibrant salsa verde

### 3. 8oz Sirloin Steak (GF)

Succulent sirloin steak served with garlic butter, a roasted Portobello mushroom, vine tomato, straight cut chips, & a fresh side salad, with your choice of peppercorn, Diane, or blue cheese sauce

### 4. Vegetarian Nut Roast

A rich and flavour nut roast, served with all the festive trimmings - crispy roast potatoes, roasted seasonal vegetables, Brussels sprouts, parsnips, cabbage, & a rich vegetarian gravy

### 5. Brussels Sprout & Pancetta Rissoto (GF)

Shredded Brussels sprouts & crispy pancetta folded into creamy risotto, topped with parmesan

## TO FINISH

Coffee, Tea & Mince Pies

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# The Marsh Harrier

## Christmas Party Pre-Order

Contact number: \_\_\_\_\_

Email address: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_

### STARTERS

- Pork and Chicken Terrine ☐
- Prawn & Avocado Cocktail ☐
- Golden Goat Cheese Bonbons ☐
- Bruschetta alle Pomodoro ☐
- Tomato & Basil Cream Soup ☐

### MAINS

- Hand-Carved Turkey ☐
- Pan-Fried Seabass & Prawns ☐
- Stuffed Aubergine ☐
- The Marsh Harrier Burger ☐
- Caramelised Onion & Chilli Prawn Pasta ☐

### DESSERTS

- Christmas Pudding ☐
- Sticky Toffee Pudding ☐
- Vanilla Cheesecake ☐
- Homemade Crème Brûlée ☐
- Chocolate brownie ☐

### TO FINISH

- Coffee, Tea & Mince Pies ☐

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## Christmas Day Pre-Order

Contact number: \_\_\_\_\_

Email address: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_

### STARTERS

- Tomato & Basil Cream Soup ☐
- Home Cured Salmon ☐
- Pork & Chicken Terrine ☐
- Baked Camembert ☐
- Homemade Meatballs ☐

### MAINS

- Hand-Carved Turkey ☐
- Salmon Fillet ☐
- 8oz Sirloin Steak ☐
- Vegetarian Nut Roast ☐
- Brussels Sprout & Pancetta Rissoto ☐

### DESSERTS

- Christmas Pudding ☐
- Chocolate brownie ☐
- Homemade Crème Brûlée ☐
- Baileys Tiramisu ☐
- Festive British Cheeseboard ☐

### TO FINISH

- Coffee, Tea & Mince Pies ☐

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