

The
Oxford Private Dining
Company

Autumn

Starters

Celeriac and pear velouté with quail scotch egg and brown sauce

Butternut squash and ginger velouté with a parmesan frazzle

Seared terrine of foie gras, brioche toast, endive marmalade and blackcurrant

Wild mushroom risotto, toasted cobnuts and wood sorrel

Twice baked haddock and cheddar soufflé

New season ceps on toast with apple and frisée salad

Fennel and lemon salami with squid ink risotto, crispy squid and shaved fennel

Partridge ravioli with melted onions and game consommé

Hand rolled tagliatelle, with Alba/Perigord truffle

Devilled veal sweetbreads, braised celeriac, hazelnut and pickled pear

Beetroot and goat's curd salad with orange and pomegranate dressing

Grilled mackerel, cauliflower purée, yuzu, sultana and caper dressing

Warm salad of leek hearts, salsify, poached quail eggs and parmesan

Mains

Aylesbury duck with butternut squash spelt risotto, chicory, pomegranate and cobnut salad, citrus dressing

Loin of Chiltern venison with salt baked beetroot, bubble and squeak croustillant, roasting juices and cider

Roast pheasant, spiced pomme purée, game pithivier, quince and mead ketchup

The
Oxford Private Dining
Company

Breast of guinea fowl, roasted cauliflower, Morteau sausage and artichoke

Fillet of aged beef with field mushroom purée, pot roasted vegetables and béarnaise

Beaufort crusted halibut, Jerusalem artichoke purée, leeks and chanterelles

Roasted Yorkshire grouse, spiced red cabbage purée, Pommes Anna, Savoy cabbage
and bacon

Cider braised pig cheeks, celeriac purée, roasted root vegetable lyonnaise and apple

Roast cod loin, salted cod beignets, mousseline potatoes and ceps

Braised lamb neck, Imam Bayildi, pumpkin spelt risotto

Pork belly, purple sprouting, burnt Apple purée, leek and potato gratin

Vanilla roasted monkfish with lentils and Morteau sausage, orange braised salsify

Desserts

Cardamom and white chocolate mousse with mango, basil and lime

Chocolate pavé with clementine and malt ice cream

Caramelised roasted pears, citrus filled madeleines, salted caramel ice cream

Plum fool with pink peppercorn shortbread

Calvados glazed apple tarte fine with vanilla ice cream

Warm pear and lime frangipane, blackberry compote

Mirabelle plum and vanilla cheesecake with honeycomb ice cream

Salted caramel and chocolate pots with yuzu

Classic British sherry trifle Tiramisu with bitter chocolate sorbet

Chocolate fondant with orange and almond ice cream

Selection of artisan British and French cheeses