

The  
*Oxford Private Dining*  
Company

*Spring*

**Starters**

Crisp smoked ham hock, pea velouté, fried duck egg, truffle dressing

Moroccan-spiced chicken ravioli, pomegranate and beetroot couscous, citrus dressing

Crab with avocado, Granny Smith and pea shoot salad, pink grapefruit dressing

Rillettes of rabbit, prune and Earl Grey, baby leaf salad, charred toast

Potted salmon and watercress

Warm salad of smoked haddock and asparagus, Jersey Royals, quail eggs, curried salad  
cream

Ballotine of foie gras, apricot chutney, toasted brioche

Wild garlic spelt risotto with cep vinaigrette

Spring truffle scrambled egg with asparagus bavarois

**Mains**

Dover sole, Scottish langoustines, asparagus, caper and tomato butter sauce

Fillet of cod with mustard and beaufort crust, crushed Jersey Royals, pea purée, morel  
velouté

Turbot, parmesan gnocchi, Cornish mussels, Spring vegetables and chervil

Loin of Tamworth pork, wilted spinach and wild garlic, Spring onion and apricot sausage,  
sauce charcutière

Roasted wild salmon with crushed broad beans, Jersey Royal salsa verdé

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Roast guinea fowl with Spätzle, Morteau sausage and violet artichoke

Rump of rose veal, cauliflower couscous, rosemary Pommes Anna, sultana and caper dressing

Herb-crusted Spring lamb, croustillant of sweetbreads & shoulder and Jerusalem artichoke purée

**Desserts**

Passion fruit syllabub, coconut jelly with langues de chat

Salted caramel and chocolate pots with yuzu

Banana nougat 'split' with chocolate sauce and lime

Pineapple upside down with lime ice cream

Rhubarb and custard