



CHRISTMAS AT THE OX




*** FEASTS FOR EVERYONE ***

Great food is one of the things which brings us all together at Christmas, and here at The Ox we have a veritable festive feast in store for you for Christmas 2019.

With two locations across the city; on Corn Street and Whiteladies Road, The Ox is perfect for anyone looking for something more than just the usual turkey fare this Christmas. With a focus on simple, top notch British food cooked to impeccable standards The Ox restaurants are not only award-winning but are widely regarded as some of the best dining destinations in the city. Our talented chefs have really outdone themselves this year with a stunning festive menu guaranteed to leave even the hungriest of guests suitably satisfied!

Whether you're looking for something truly special for your team Christmas lunch, or somewhere to dazzle clients we've got something for everyone.



Whether you're looking for something truly special for your team Christmas lunch, or somewhere to dazzle clients we've got something for everyone. To find out more about hosting your Christmas celebrations at The Ox Bristol ring 0117 922 1001 or email at info@theoxbristol.com.

THE OX BRISTOL



Tucked away in a basement below The Commercial Rooms on Corn Street, The Ox Bristol took the city by storm when it opened in 2013. The restaurant can be hired exclusively for larger events, but can also offer semi-private dining in the Green Room - ideal for those pre-Christmas team lunches and dinners.

Maximum capacity: 80 for exclusive hire, 30 for private dining in The Green Room

Suitable for: Lunch or dinner

Hire fee: Minimum spend for exclusive hire, no hire fee for non-exclusive bookings



The Ox Christmas 2019

Lunch £29.95
Dinner £39.50

Starters

Duck liver parfait, port & shallot marmalade, Yorkshire pudding

Beetroot cured salmon Gravavlax, pickles, horseradish, warm buttered crumpet

Southern fried quail salad, chicory, blue cheese, smoked eel, conference pear, bourbon vinaigrette

Warm salad of grilled winter brassicas, crisp soft boiled hens egg,
truffled cream dressing, toasted seeds (v)

Mains

Charcoal roasted celeriac, spiced lentils & smoked aubergine, pistachio dukkah, yoghurt (v)(n)

75 day dry aged beef rump, triple cooked chips, roast mushroom persillade,
bordelaise sauce, bearnaise (£5 lunch supp)

Roast breast & crisp leg of Creedy carver duck, carrot puree, jamon & potato croquette,
grilled hispi, date jus

Seared fillet of Brill, pottage of leek, kale, potato, mussels (gf)

Desserts

Vanilla pannacotta, apple compote, blackberry jam, shortbread

Warm ginger parkin, spiced quince & clotted cream ice cream

Dark chocolate windsor, christmas pudding cream, candied walnuts (gf) (n)

Ox English cheeseboard, pickles, chutney, sourdough crackers

(£5 Lunch Supplement)

12.5% service charge will be added to your final bill
Please advise your server of any allergies or dietary requirements
n - contains nuts | v - vegetarian | gf - gluten free