



CHRISTMAS AT...

THE OX

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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 2021.

With two locations; on Corn Street and in Cheltenham, 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. To find out more about hosting your Christmas celebrations at The Ox Bristol ring 0117 922 1001 or email at info@theoxbristol.com. For those looking to celebrate a little further afield we also have our beautiful Ox restaurant in Cheltenham - you can find out more at www.theoxcheltenham.com.



THE OX BRISTOL

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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

HOW TO BOOK

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To book your Christmas party at The Ox Bristol, contact 0117 922 1001 or email at info@theoxbristol.com.



THE OX AT..

CHRISTMAS

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LUNCH £35 PER HEAD

DINNER £50 PER HEAD

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STARTERS

Duck liver parfait, port & shallot marmalade, Yorkshire pudding

Beetroot cured salmon gravadlax, pickles horseradish cream, warm buttered crumpet

Tandoori roasted cauliflower, grilled avocado, coriander chutney, vegan raita (ve)

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MAINS

All served with garlic dressed leeks & greens

6oz Fillet of beef, triple cooked chips, bearnaise sauce, roasting juices (£5 lunch supplement)

Roast breast & confit leg of duck, pomme Anna, celeriac puree, charcuterie sauce, cox's apple

Roast fillet of Brill, crisp garlic Jerusalem artichokes, charred hispi, brown shrimp lemon & caper dressing

Charcoal roasted pumpkin, pumpkin croquette, winter quinoa tabbouleh, tahina, soy glazed seeds (ve)

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DESSERTS

Warm coconut rice pudding, tropical sorbet, mint & mango salsa

Dark chocolate delice, coffee crème, walnut praline (n)

Ox Cheeseboard

Tunworth soft, Godminster vintage, Colston Basset stilton,
sourdough crackers, chutney, pickles

*Please advise of any allergies or dietary requirements
A 12.5% discretionary service charge will be added to the bill
Subject to change due to market availability*

*ve - vegan
n - nuts*