

THE OX AT...  
**CHRISTMAS**



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 2022.

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 email at [info@theoxbristol.com](mailto: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](http://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*

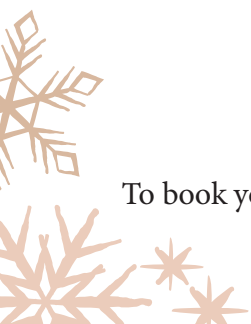
*- Suitable for: Lunch or dinner*

*- 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](mailto:info@theoxbristol.com). For exclusive hire, please contact [jo@hydeandcogroup.com](mailto:jo@hydeandcogroup.com) or call 07715 368 626.



THE OX AT...

# CHRISTMAS

LUNCH £40 PER HEAD  
DINNER £48 PER HEAD



## 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)  
Southern fried quail, smoked eel, blue cheese, chicory, Bourbon vinaigrette

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## MAINS

*All served with garlic dressed leeks & greens*

Charcoal roasted pork fillet, crisp pork belly, celeriac purée, charcuterie sauce, cox's apple  
Roast fillet of Cornish cod, charred hispi, crisp garlic, Jerusalem artichokes, brown shrimp lemon & caper dressing  
Charcoal roasted celeriac, dahl, dukka, parsnip crisps, oven dried tomatoes, yoghurt. (n) (v)  
8 oz dry aged ribeye steak, triple cooked chips, mushroom bourguignon sauce (£8 lunch supplement)

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## DESSERTS

Dark chocolate & salt caramel delice, coffee crème, salted candied walnuts (n)  
Apple & blackberry crumble, blackberry jam ice cream  
Warm coconut rice pudding, tropical sorbet, mango salsa (ve)  
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  
Due to market availability there may be slight changes to the menu*

*v - vegetarian  
ve - vegan  
n - nuts*