



Welcome Saucer of Bubbly at the St. Hilda's Speakeasy

Three Course Festive Menu

Half a bottle of Wine per person

St. Hilda's Water

Festive Novelties

Welcome Drinks and Dinner served at your preferred time

CHRISINAS PARITYMENT

Please choose one starter, one main and one dessert

Each guest to specify any dietary requirements/allergens when selecting their menu choices

~STARIBRS~

Gatsby prawn cocktail
Classic cocktail prawns with brandy spiked Marie-Rose sauce
large crevette with king prawn sesame toast
zesty lime avocado cream and green salad

Brussel sprout pakora (V) Spiced mango chutney and seasonal salad

~MAIN~

Peach Croft Farm hand carved turkey Buttery homemade herb stuffing, pigs in blankets, seasonal vegetables and homemade gravy

Richly spiced lentil and apricot loaf (V) Seasonal vegetables and Moroccan spiced tomato sauce

~IDISSIBIR

Charleston blueberry & vanilla slice Christmas spiced berry compote

Rich chocolate cheesecake
Irish cream & raspberries

~Roaring 20's coffee & mince pies to finish~

To book your Christmas package

contact the Events Team:

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