



Christmas DINING MENU

*Tis the sea-son to make merry at Oyster Box.
Join us by the shore for a festive menu inspired by the finest coastal and seasonal ingredients.*

3 COURSES £49.95 PER PERSON

STARTERS

Smoked steelhead trout, beetroot, pickled shallot,
capers, sour cream NGCI

Carpaccio of beetroot, rhubarb and beetroot ketchup VV NGCI DF

Pressed ham hock, prune, and duck terrine, piccalilli,
toasted focaccia DF

Winter squash risotto, wilted spinach, pine kernels V NGCI

Three Jersey Rock oysters, served with focaccia
choose from Kenney-Herbert (grilled with Worcestershire sauce, bacon, tomato and Gruyère)
or natural oysters (raw, served freshly shucked with shallot vinegar) NGCI DF

MAIN COURSES

Roast festive turkey, wrapped in bacon with all the trimmings, sage stuffing, Brussels
sprouts, roast potatoes, carrots, parsnips, red wine sauce, port and cranberry sauce

Thai cauliflower, green curry, fragrant rice, Thai sambal, green mango VV NGCI DF

Spiced cod fillet, curried coconut sauce, Tenderstem broccoli, fragrant rice NGCI DF

Steak frites, flat iron steak, watercress and rocket salad, chips NGCI DF

Pork Tomahawk, winter squash purée, baby carrots,
roast shallots, crispy sage, Madeira sauce NGCI

DESSERTS

Apple tarte tatin, homemade vanilla ice cream V

Traditional Christmas pudding, brandy sauce, vanilla ice cream V NGCI

Chocolate & cherry brownie, homemade ice cream V NGCI

Duo of cheeses, Tête de Moine and Cashel Blue cheeses, quince jam, oat biscuits NGCI

Coconut rice pudding, passion fruit, mango and basil sorbet VV NGCI DF

PLEASE NOTE THAT A 10% SERVICE CHARGE WILL BE APPLIED TO ALL BILLS.
JP RESTAURANTS IS A LIVING WAGE EMPLOYER.



OYSTER BOX

