

# OX CLUB

at Headrow House

---

## Christmas Menu

*Two courses £30*

*Three courses £35*

*Both prices include bread course & pre dessert*

---

### Bread Course

**Bread for the table**

*christmas butter, schmaltz & chicken skin*

---

### Starters

#### Drunken Shaoxing Pigeon

*barley, golden beetroot*

**Roe Deer Tart (gf)(n)**

*redcurrant, cocoa*

**Cod Cheek (gf)**

*smoked butter, douglas fir*

**Celeriac (gf)(v)(vo)**

*smoked yolk, winter truffle*

---

### Mains

#### Coronation Poussin

*Bombay parsnip, pickled raisin*

**Poached Brill (gf)(n)**

*roast chestnut, Jerusalem artichoke*

**Ox Cheek (gf)**

*smoked bone marrow mash,  
cranberry*

**Squash Dumpling (v)(vo)**

*sage, roasted onions, burnt apple*

---

### Desserts

#### Poached Pear (v)

*smoked caramel cracker, lemon thyme custard*

**Chocolate Orange (gf)(vg)**

*ganache, charred citrus*

**Quince tarte tatin (v)**

*Stitchleton blue cheese*

**Ice cream (v) / Sorbet (gf)(vg)**

*ganache, charred citrus*

---

### Sides

*£3 Supplement*

**Skin On Chips**

**Brussels Sprouts,  
bacon jam (gf)**

**Chicory & Walnut  
ranch (n)**

**Smoked Mash (gf)**

---

If you have any dietary requirements please speak to a member of the team. Please note we use nuts in our kitchen and although every care is taken to avoid cross contamination we can not guarantee anything to be 100% trace free.

*gf = Gluten Free v = Vegetarian vo = Vegan Option n = Nuts*