

THE BROADWAY

CHRISTMAS DAY LUNCH



Amuse Bouche - crisp cod cheek, smoked potato puree, pea cream

Celeriac and apple veloute, creme fraiche and chive (v)

Chablis marinated smoked salmon, pickled shallots, capers, brioche

Local game presse, sweet wine jelly, baked fig, sourdough

Salt baked heritage beetroot, whipped Cerney goats cheese,
aged balsamic, caraway crackers (v)

Kir Royale Granita

Butter roasted Warwickshire Bronze turkey with all the trimmings

Roast rump and braised shoulder of Lighthorne lamb, leeks, peas and smoked bacon,
roast potatoes, redcurrant and mint jus

Pan fried seabass fillet, creamed artichokes and potato, wilted kale, crayfish bisque

Oxford Blue and roast cauliflower arancini, cauliflower veloute (v)

Caramelised apple tart, Calvados ice cream, candied almonds

Classic steamed Christmas pudding, brandy caramel custard

Broadway Hotel's tiramisu trifle

Selection of three homemade ice creams or sorbets

Selection of cheeses, apricot chutney, oatcakes and biscuits

Tea, coffee and petit fours

£95 in the Brasserie | £90 in the Jockey Bar