



**CHRISTMAS DINNER
MENU 2018**

GALLERIA
RESTAURANT

**CHECK OUR LUXURY CHRISTMAS MENU
THIS FESTIVE SEASON**

BOOK YOURS AT
WWW.GALLERIAOXFORD.COM

3 COURSE XMAS MENU JUST £32

GALLERIA

RESTAURANT

STARTERS

*Homemade smoked gravadlax
served on sourdough crackers with cream cheese & dill mousse*

*Venison & plum pate
served with homemade bramble & juniper jelly, served with a salad garnish*

*Aubergine rings
Stuffed with mixed vegetables and avocado puree (v)*

MAIN COURSE

*Turkey breast
served with seasonal vegetables, roast potatoes, stuffing balls & a giblet gravy*

*Lamb Wellington
served with roasted potatoes and chicory & a red wine , rosemary and porcini
mushroom sauce*

*Halibut & Sea trout fillet
In an orange, clove, star anise & white wine sauce, with roasted new potatoes &
carrots*

*Vegan filo pastry
stuffed with giant cous cous served with grilled courgette sweet potato crisps & a
roasted red pepper sauce and walnut houmous (v)*

DESSERT

Cheese platter to share (crackers, chutney & fruit) additional £8.50

Homemade truffles

Traditional Christmas pudding with brandy cream

Homemade cranberry and cinnamon cheesecake

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS YOU MAY HAVE.
A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS
3 COURSES FOR ONLY £32