



# ENJOY VALENTINE'S AT

SIMPLE, HONEST & FRESH

*The*

# OXEN

BAR + GRILL

ENJOY ALL DAY DINING

**14<sup>TH</sup> FEBRUARY 2024**



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## STARTER

### TRUFFLED POTATO SOUP

*Served with butter and crusty bread roll.*

### SMOKED DUCK SALAD

*Grilled pear, rocket, fennel, walnut, pomegranate seeds, tossed in blue cheese dressing.*

### GOOSE FOIE GRAS (Sup: £8)

*Served with toast, caramelised apple puree, figs and balsamic reduction.*

### SMOKED PANCETTA CROQUETTE

*Served with tarragon mayo, pickled wild mushroom and charred gem lettuce.*

### BAKED OYSTERS

*Rock oysters baked with garlic, herbs and breadcrumbs, served on a bed of sea salt.*

## MAINS

### FEATHER BLADE OF BEEF

*8-hour slow-cooked beef with green beans, potato and cheese gratin, gravy.*

### CREAMY LOBSTER PAPPARDELLE (Sup: £10)

*Ribbon pasta cooked in white wine, garlic chilli flakes, heavy cream.*

### CHICKEN SUPREME

*Roasted chicken stuffed with cream cheese, spinach and sundried tomatoes, served with fondant potato, vegetables and creamy mushroom sauce.*

### SUPERFOOD SALAD

*Mixed leaves, tomatoes, cucumber, quinoa, pomegranate seeds, broccoli, mixed peppers, olives, dressed in olive oil.*

### AUBERGINE PARMIGIANA

*Classic Italian dish with fried aubergine slices, layered with tomato sauce, mozzarella and Parmigiano Reggiano.*

## DESSERT

### ETON MESS CHEESECAKE

*Baked white chocolate cheesecake on a shortcake biscuit base, rippled with strawberry sauce, decorated with raspberries, meringue pieces and strawberry sauce.*

### CRÈME BRULEE

*Rich custard base topped with a layer of hardened caramelized sugar.*

### GRILLED PINEAPPLE

*Grilled pineapple served with coconut ice cream and a drizzle of dark rum glaze.*

### PANNA COTTA

*A fresh cream dessert flavoured with white chocolate, raspberries and dusted with sweet snow.*

### CHOCOLATE FONDANT

*Chocolate fondant sponge pudding with a dark chocolate centre served with vanilla ice cream.*

