Christmas 2017 Menu

At

Park Place Brasserie

Starters
- Smoked Duck with a Plum and Apple Confit
- Butternut Squash Pumpkin and Rosemary Soup (v) (GF)
- Herb Coated King Prawn with Olive and Sundried Tomato Dip (v)
- Avocado, Roasted Beetroot and Feta Salad

Main Courses
- Roast Turkey Crown
  Served with selection of Seasonal Vegetables, Roast potatoes, Pigs in Blankets, Chestnut and Apricot Stuffing and Yorkshire Pudding.
- Spinach, Ricotta and Mushroom Crespolini (v)
  Served with selection of Seasonal Vegetables
- Grilled Salmon and Roasted Fennel (GF)
  Grilled Salmon on a bed of Roasted Fennel, Served with selection of Seasonal Vegetables, New potatoes and a light Dijon Mustard Sauce
- Twice Cooked Pork Belly (GF)
  Served with Sweet Braised Red Cabbage and a Celeriac and Potato Mash

Puddings
- Glazed Lemon and Lime Tart with Vanilla Ice Cream
- Christmas Pudding with Clotted Cream (GF)
- Brioche Bread and Butter Pudding with Vanilla Custard
- Cheese and Biscuits (GF)

Coffee and Mince Pies

Bookings

Being Taken Now

Call 01235 821498

Email
Brasserie@Foodonthepark.co.uk

Available between the 20th November 2017 and 21st December 2017

3 Course £16.50
2 Course £14.50

Park Place Brasserie
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