



THE BOXFORD

Christmas Set Menu

£32 for 3 Courses · £25 for 2 Courses

Starters

Arancini di Natale

Golden risotto balls filled with Taleggio and porcini mushrooms, served with truffle aioli.

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Home-Cured Salmon

Delicately cured salmon with pickled cucumber, horseradish cream, dill oil and crisp rye.

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Ribollita Soup

Tuscan winter soup of cavolo nero and borlotti beans, finished with sourdough croutons.

Mains

Braised Beef Shin Ragu

Slow-cooked in red wine and herbs, tossed with hand-cut pappardelle and finished with aged Parmesan.

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Sea Bream alla Siciliana

Pan-seared fillet with caper and olive butter, served on saffron mash.

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Wild Mushroom & Chestnut Risotto

Creamy Arborio rice with wild mushrooms and roasted chestnuts, topped with a Parmesan crisp and rosemary oil.

Desserts

Traditional Christmas Pudding

Steamed fruit pudding with warm brandy sauce and spiced orange zest.

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Tiramisù Classico

Layers of espresso-soaked savoiardi biscuits, mascarpone cream and a dusting of cocoa.

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Chocolate & Orange Tart

Silky chocolate ganache in crisp pastry, with candied orange peel and toasted hazelnuts.