

STARTERS

A choice of:

Cream of Parsnip Soup

*with parsnip crisps (V, *GF)*

Brussels Pate with Toasted Brioche

served with a balsamic glaze & red onion marmalade

*(*GF)*

Smoked Salmon & Pickled Cucumber Salad

*with a dill crème fraîche dressing served with brown bread & butter (*GF)*

Tomato & Goats Cheese Tart

with red onion, black olives, and basil (V)

Prices:

Lunchtime: 3 Course £34.00

2 Course £28.50

Evening: 3 Course £39.50

2 Course £32.50

Dinner Dance (Fri & Sat) £45.00

MAIN COURSE

A choice of:

Traditional Roast Turkey

*Bacon Wrapped Stuffing & Red Wine Gravy (DF, *GF)*

Comfort Duck leg with a Rich Port Sauce

Slowly cooked until tender (DF, GF)

Grilled Salmon

with crushed new potatoes, cherry fine tomatoes served with soubise sauce (GF)

Roast Vegetable Pithivier

*Vegan Pastry served with red pepper sauce (V, *GF)*

*All of the above are served with a selection of Roasted Potatoes, Carrots, Parsnips & Sautéed sprouts.

V=Vegan, GF=Gluten Free,

*GF=Gluten Free Availability, DF= Dairy Free,

**DF=Dairy free Availability



DESSERTS

A choice of:

Traditional Christmas Pudding

*With Brandy Sauce (*GF, **DF)*

Pear & Chocolate Cake

served with a raspberry sorbet(V)

Citrus lemon Tart

served with a chantilly cream

Trio of Classic Cheeses

*served with biscuits, celery, grapes and pickle (*GF)*

*

Tea or Coffee with Chocolates

& Mince Pies

Lunchtime: 12pm for 12.30pm Dining

Evening: 7pm for 7.30pm Dining

Carriages at 12.30am for Dinner Dance

A SELECTION OF WINES

(From our main wine list)

Champagne & Sparkling Wine

1. Moët & Chandon Brut Imperial NV • Champagne, France. Since 1743 Moët & Chandon has been the world's most loved champagne. Aromas of pear, citrus & brioche £70.00

4. Nua Prosecco • Italy
Light and fresh with attractive aromas and flavours of melon and green apples. Well-balanced with fresh acidity and a lively mousse.
£27.50

Rose Wines

5. Exhüb Rosé • Côtes de Thau Cap d'Agde, France. *Pale salmon Pink colour. Intense, fresh, beautiful notes of pink grapefruit, fresh peach and citrus which is elegant crisp and dry.*
£28.00

6. San Giorgio Pinot Grigio Blush • Venezie, Italy. Wonderfully *light and delicate with crisp flavours of ripe summer berry fruit and well balanced acidity which lifts it all to perfect harmony.*
£27.00

White Wines

10. Neptune Point Sauvignon Blanc • Marlborough, New Zealand
A fresh and vibrant wine with bags of fruit: passionfruit, gooseberry and some melon characters, balanced with some floral notes through the palate and a crisp finish
£50.00

11. San Giorgio Pinot Grigio • Venezie, Italy
Award winning Pinot Grigio which actually delivers and is crafted for us by the now famous Pasqua family. Clean, crisp with loads of flavour all the way from Venezie.
£27.00

Red Wines

16. Matahiwi Estate Pinot Noir • Wairarapa, New Zealand *A soft, elegant Pinot Noir with red berries, dark plum, and cherry, lifted by hints of fresh bay and savoury oak. Smooth on the palate with subtle spice and a long, smoky*
£55.00

20. Los Vinateros Rioja Crianza • Rioja, Spain
Gold Medal Winner - Global Rioja Masters 2021! Dressed with a beautiful ruby robe, this Crianza is a return to classic Rioja with elegant and complex flavours of juicy plums and strawberries, judiciously complemented by delicious vanilla notes.
£29.00

Also available are baby bottles of Red, White & Rose £7.55, Prosecco £8.55

Full wine list is available on request.

*Littlebury Hotel: Kings End, Bicester,
Oxfordshire OX26 6DR*

*Tel: 01869 252595 Fax: 01869
253225*

*www.littleburyhotel.com
littleburyhotel@gmail.com*

*Littlebury
Hotel
Merry Christmas
2026*



OUR FOOD IS FRESH & COOKED TO ORDER.
WE MAKE EVERY EFFORT TO SOURCE OUR
INGREDIENTS LOCALLY, WHERE POSSIBLE.

If you require information about allergens in any of our dishes or have specific dietary needs, please speak to your server who will be only too happy to assist you. Whilst we take every care in preparing your food, please note: we do use an extensive range of ingredients including:- nuts, cereals containing gluten and other ingredients containing allergens within our kitchen. Fish and poultry may contain small bones.