

# *Festive Christmas lunches*

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Monday - Saturday in December 12.00pm - 4.00pm  
Glass of Bucks Fizz on arrival

**PRICE PER ADULT**  
£40.00

**PRICE PER CHILD**  
£17.50

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## **STARTER**

Spicy parsnip soup, with home-made focaccia  
Chicken and apricot terrine, caramelised red onion with toasted sourdough  
Prawn cocktail, lettuce, lemon wedge and buttered bread

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## **MAIN**

Traditional roast turkey, stuffing balls, brussels sprouts, parsnips, carrots, roasted potatoes and gravy  
Vegetable wellington, yorkshire pudding, stuffing balls, roast potatoes seasonal vegetables and gravy  
Sea bass, new potatoes, tenderstem broccoli, with white wine sauce  
Roast chicken, parsnips, carrots, yorkshire pudding and gravy

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## **DESSERT**

Traditional Christmas pudding with brandy sauce  
Baileys cheesecake with vanilla ice cream  
Cheese and biscuits  
Sticky toffee pudding

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## **REFRESHMENTS**

Freshly brewed coffee, tea and warm mince pies

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# Santa's magical Sunday lunch extravaganza

*Our get together with Santa is back, A wonderful family occasion with our warm hospitality, fun and games, letters from Santa, carols and competition, with Santa making a appearance with gifts for the children.*

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Sunday 1st and Sunday 15th December, 1.00pm-3.30pm

**PRICE PER ADULT**    **PRICE PER CHILD**  
£35.00                    £20.00 for under 12 years old

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## STARTER

Onion soup with home-made focaccia  
Ham hock terrine with piccalilli and rocket  
Classic prawn cocktail  
Duo of melon with cucumber and fresh mint

## MAIN

Traditional turkey served with pigs in blankets, roasted parsnips, carrots, brussels sprouts, yorkshire pudding, roasted potatoes and gravy  
Roast pork with apple & apricot stuffing, roasted potatoes, parsnips, carrots, yorkshire pudding  
Grilled salmon, seasonal vegetables, new potatoes with white wine sauce  
Thyme infused mushroom, chestnut & leek wellington with a spiced tomato sauce, with roast potatoes, roasted parsnips, carrots

## DESSERT

Christmas pudding with brandy sauce  
Sticky toffee pudding and vanilla ice cream  
Cheese & biscuits  
Mixed berry crumble

## REFRESHMENTS

Freshly brewed coffee and tea

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# Christmas Day lunch

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25th December, arrivals from 12.00pm for lunch to be served at 12.30pm  
*Includes a glass of Bucks Fizz on arrival*

**PRICE PER ADULT**    **PRICE PER CHILD**  
£92.50                      £40 under 12 years old

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## STARTER

Tempura tiger prawns with singapore spice infused sauce on a bed of pickled salad  
Ham hock terrine, with piccalilli, rocket  
Onion soup with home-made focaccia  
Tian of crab, pickled cucumbers, crispy thin focaccia

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## PALATE CLEANSER

Chilled melon & mint

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## MAIN

Traditional turkey served with pigs in blankets, roasted parsnips, carrots, brussels sprouts, roasted potatoes and gravy  
Roast pork with apple and apricot stuffing, roasted potatoes, roasted parsnips, carrots and gravy apple sauce  
Grilled sea bass fillet, seasonal vegetables and champagne and crayfish sauce  
Butternut squash and butter onion tatin with crispy halloumi

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## DESSERT

Traditional Christmas pudding with brandy sauce  
Dark chocolate tart with glazed figs and mint chocolate ice cream  
Cinnamon and blackberry panna cotta with shortbread  
Mixed berry crumble with custard

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## CHEESE

Cheese and biscuits with chutney and grapes

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## REFRESHMENTS

Freshly brewed coffee, tea and warm mince pies

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# Boxing Day lunch

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26th December, 12.00pm - 4.00pm

**PRICE PER ADULT**    **PRICE PER CHILD**  
£52.95                      £25.00

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## **STARTER**

Soup of the day, with warm bread  
Tempura tiger prawns with singapore spice infused sauce on a bed of salad  
Ham hock terrine, with piccalilli and rocket  
Duo of melon

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## **MAIN**

*Our chef will be delighted to serve you*

Traditional turkey served with pigs in blankets, roasted parsnips, carrots, brussels sprouts, roasted potatoes and gravy  
Market fish with new potatoes and seasonal vegetables  
Roast beef, roasted parsnips, carrots, roasted potatoes, yorkshire pudding and gravy  
Baked puff pastry tartlet, plum chutney, caramelised shallots

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## **DESSERT**

Christmas pudding with brandy sauce  
Sticky toffee pudding with vanilla ice cream  
Trio of cheese & biscuits with grapes, celery and chutney  
Mixed berry crumble with custard

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## **REFRESHMENTS**

Tea, coffee and mince pies

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## TERMS & CONDITIONS OF BOOKING

1.  
Private Dining Events and bookings for 10 people or more require a non-refundable deposit of £10.00 per person payable at the time of the booking. £50 per person for Christmas Day and New Years Eve.
  2.  
Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel and the restaurant.
  3.  
No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space.
  4.  
Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
  5.  
Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or it's associated assets.
  6.  
Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licensing Act 2003.
  7.  
All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organisers account for any drinks consumed by guests that have not been purchased at the hotel.
  8.  
The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a persons' consumption of alcohol.
  9.  
Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
  10.  
The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
  11.  
All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
  12.  
All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights. You may choose an alternative date subject to availability or obtain a full refund from us.
  13.  
It is recommended that you take out insurance to cover cancellation when booking an event.
  14.  
Dietary requirements: please advise when booking as alternative menus are available.
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# THE WROXTON

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