AMOUSE BOUCH

Cocktails
- Sting and Tonic | £4.50
- Veruca Salt | £4.50 (Non-Alcoholic Available)
- Onka’s Choco-mallow Martini | £4.50 (Non-Alcoholic Available)

WINE LIST

RED WINES
- Santa Alba Reserve Pinot Noir (Chile 2017, 13%)
  175ml: £4.75 | 250ml: £6.75 | Bottle: £20.00
- Fedele Rosso Organic (Sicily 2016, 14%)
  175ml: £4.50 | 250ml: £6.25 | Bottle: £18.00

WHITE WINES
- Freedom Cross Chenin Blanc (South Africa 2017, 12.5%)
  175ml: £4.50 | 250ml: £6.25 | Bottle: £18.00
- Fantinel Borgo Tesis Pinot Grigio (Italy 2016, 12.5%)
  175ml: £4.75 | 250ml: £6.50 | Bottle: £18.50

Complimentary Filtered Still & Sparkling Water included.
Tea & Coffee Included.

This menu is a representative selection of drinks, if you do not see what you are looking for please ask your server on the night who will be glad to help.

AMOUSE BOUCH

STARTER
- Game in the Forest
  A delicious warm pheasant salad with a rum and raisin dressing.
- Rum Ricotta Rum (v)
  Leek, Ricotta and Walnut Tart with a winter salad dressed with a balsamic glaze.

MAIN
- Lamb to the Slaughter
  Rump of lamb served with pulled lamb shoulder croquette, potato dauphinoise, carrots, cabbage and a red wine jus.
- The Egg-Squisite Scotch (v)
  Mushroom scotch egg served with potato dauphinoise, carrots, cabbage and a red wine jus.

DESSERT
- Apple-y Ever After
  Deconstructed apple pie.

PETITE FOUR
- “You can do it Brucey!”
  Chocolate Cake covered in a Smooth Chocolate Ganache

TO FINISH
- Vita

4 Courses & Welcome Drink
£28.50 | 7pm till late
Brookes Restaurant, Gipsy Ln, Oxford OX3 0BP
Book here at: brookes.ac.uk/restaurant/

Brookes Jazz Band alongside our very own story teller.

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.