

THE RIDGE BAR & GRILL CHRISTMAS PARTY MENU

3 Courses 22.50pp

Available from Monday 26th November - Sunday 12th January

**Subject to reduced opening over Christmas. Not available NYE after 17:00*

Standard Party Menu

THE STARTERS

Halloumi Fries V

Deep fried halloumi served with a cranberry and thyme dip

Crispy Turkey Strips

Strips of Turkey coated in sage breadcrumbs, served with a cranberry and thyme dip

Avocado Salad VE GF

Avocado, mixed leaves, cherry tomatoes, cucumber, red onion, grated carrot and spring onion with a dressing of your choice

The Croquettes

BBQ pulled pork, Colby jack cheese and chipotle sauce in breadcrumbs

THE MAIN EVENT

The Trimmings Burger

Turkey breast coated in crispy breadcrumbs, stuffing, pigs in blankets with a cranberry sauce. Served with a side of fries

The Cheese GF*

Beef patty with West Country Cheddar, red onion, lettuce, tomato and mayo. Served in a toasted bun with a side of fries, slaw and pickles

The BBQ GF

Grilled chicken breast with bacon and cheese covered in our sticky BBQ sauce. Served with a side of fries.

The Teriyaki

Salmon fillet in a sweet and sticky teriyaki sauce. Served with a side of fries.

The Veggie V GF*

Crispy coated three bean burger with Monterey Jack cheese, red onion, lettuce, tomato and mayo

THE DESSERTS

Chocolate Brownie V

Milk and dark chocolate laced brownie, served with ice-cream

Churros V

Cinnamon sugar dusted churros served with melted milk chocolate

Chocolate Orange Cheesecake V

Decadently delicious baked vanilla cheesecake finished with a chocolate orange sauce

Gluten free dessert available on request. GF = gluten free

GF gluten free when served in a gluten free bun please let us know if a GF bun is required.*

Food allergies, intolerance and other dietary requirements, please contact us and we will try our best to accommodate.

Vegan Party Menu

THE STARTERS

Avocado Salad GF

Avocado, mixed leaves, cherry tomatoes, cucumber, red onion, grated carrot and spring onion with a dressing of your choice

Potato Skins GF

Potato skins with cheese and onion

Chilli Skins GF

Potato skins with cheese and three bean chilli

THE MAIN EVENT

The Falafel

A falafel patty with guacamole, salsa, red onion, lettuce, tomato and mayo

The Cheese

Moving Mountains patty topped with cheese, red onion, lettuce, tomato and mayo

The Pulled Jackfruit Bun GF*

BBQ pulled jackfruit with salad and mayo

The Chilli Nachos GF

Our original nachos topped with three bean chilli

THE DESSERT

Chocolate Brownie

Served warm with vanilla soy ice-cream

Oreo Sundae

Layers of vanilla soy ice-cream, Oreo pieces and chocolate sauce

Chocolate Orange Tart GF

Sweet pastry case with a rich indulgent dark chocolate, orange and coconut milk filling

GF = gluten free

GF gluten free when served in a gluten free bun please let us know if a GF bun is required.*

Food allergies, intolerance and other dietary requirements, please contact us and we will try our best to accommodate.

Use this section to select your guests' dishes. Fill in your guests' names and put a cross next to their chosen dish.

	STARTERS	AVOCADO SALAD	HALLOUMI FRIES	CRISPY TURKEY STRIPS	POTATO SKINS GF	MAINS	THE TRIMMINGS BURGER	THE CHEESE (*GF AVAIL)	The BBQ GF	The TERIYAKI	THE VEGGIE	DESSERTS	CHOCOLATE BROWNIE V	THE CHURROS V	CHOC ORANGE CHEESECAKE
NAME															

Name	Special Requirements

Use this section to select **any vegan dishes**.
 Fill in your guests' names and put a cross next to their chosen dish.

STARTERS

AVOCADO SALAD

CHILLI SKINS GF

CHEESE & ONION SKINS GF

MAINS

THE FALAFEL

THE CHEESE

PULLED JACKFRUIT BUN

THE CHILLI NACHOS

DESSERTS

CHOCOLATE BROWNIE

OREO SUNDAE

CHOCOLATE ORANGE TART

NAME

NAME	AVOCADO SALAD			CHILLI SKINS GF			CHEESE & ONION SKINS GF			THE FALAFEL			THE CHEESE			PULLED JACKFRUIT BUN			THE CHILLI NACHOS			DESSERTS			CHOCOLATE BROWNIE			OREO SUNDAE			CHOCOLATE ORANGE TART							

<i>Name</i>	<i>Special Requirements</i>

YOUR DETAILS

PARTY HOST _____

DATE OF BOOKING _____

TIME _____

NUMBER OF GUESTS _____

COMPANY NAME (if applicable) _____

ADDRESS _____

POST CODE _____

DAYTIME TELEPHONE _____

MOBILE TELEPHONE _____

EMAIL _____



BOOKING TERMS

SET THREE COURSE MENU, £22.50pp

Available from Monday 25th November - Sunday 12th January*

(*Subject to reduced opening over Christmas. Not available NYE after 5pm)

Minimum Table of 4

Advance bookings only

A non-refundable deposit of £5pp will be required to secure your booking

Pre-orders and balance required 7 days in advance

All payments are non-refundable

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