

## December Dinner Menu

(GF) Upton Farm Smoked Trout with Horseradish Cream

(V) Creamy Assorted Garlic Mushrooms cooked in White Wine served on Toast

(V) Cream of Leek, Potato and Chive Soup with Fresh Bread

(GF) Smoked Breast of Chicken with Balsamic Dressing

(GF) Sliced Antipasto with Olives and Chilli

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(GF option) Roast Banbury Turkey with Stuffing, Chipolata Sausages and Bacon with Cranberry Sauce  
Local Game Pie cooked in Red Wine with Shallot Gravy

(GF) Grilled Fillet of Fresh Salmon with Bok Choy and Lemon and Ginger Dressing

(V) Fresh Baked Herb Pancakes stuffed with Seasonal Vegetables, with a Three Cheese Sauce

Grilled Rib-eye Steak with Chevalier Sauce (Shallots, Mushrooms, Bacon, Red Wine and Fresh Thyme)

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Steamed Plum Pudding with Brandy Cream  
Dark Chocolate Truffle Torte

English Cheese & Biscuits with Celery & Grapes

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Freshly Brewed Coffee

£22.50

Party Nights to include Disco

Saturday 12<sup>th</sup> December

Friday 18<sup>th</sup> December

£26.50

## Christmas Day Luncheon

(GF) Smoked Fish Platter (Trout, Salmon and Mackerel)

(V) Fresh Tomato and Red Pepper Soup with Crème Fraîche

(GF) Italian Meat Platter

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Poached Fillet of Lemon Sole stuffed with Smoked Salmon, with Cream and Dill Sauce

(GF) Champagne Sorbet with Fresh Mint

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(GF option) Roast Banbury Turkey with Chestnut Stuffing, Chipolata with Bacon & Cranberry Sauce  
Roast Fillet of Beef with Wild Mushroom and Madeira Sauce

(GF) Pan-Fried Fillets of Sea bass with Sauce Vierge (Tomato and Fresh Herbs)

(V) Fresh Butternut Squash Risotto topped with Sweet Roasted Peppers

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Steamed Christmas Pudding with Brandy Cream  
Chocolate Box with Double Cream and Fresh Strawberries

(GF option) English Cheese and Biscuits with Celery and Grapes

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Fresh Fruit and Assorted Nuts

Minced Pies

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Coffee and Petit Fours

£45

## New Year's Eve 2009

(GF/V) Fresh Tomato, Buffalo Mozzarella and Fresh Basil Salad

Golden Fried King Prawns with Chilli Jam  
Smoked

(GF) Sirloin of Venison with Rocket with Parmesan Shavings

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Haggis Neeps and Tatties

(V) Classic French Onion Soup finished with Cheese Croutons

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Tournedos Rossini with Madeira Sauce (served Pink)  
Roasted Duck Breast with Orange Sauce

(GF) Chicken Breast Stuffed with Prosciutto and Ricotta with Cumberland Sauce

Pan-fried Fillets of Sea bass on a Seafood Risotto  
(V) Fresh Baked Mushroom Wellington

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Fresh Vanilla Crème Brûlée with Biscotti Biscuits  
Rich Warm Chocolate Fondant with Fresh Cream and Raspberries

English Cheese and Biscuits with Celery and Grapes

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Coffee and Petit Fours

Three Course Meal and Disco £29.95

**Also Available in December**  
**Two Course Luncheon £10.95**  
**Monday to Friday**  
**(excluding Christmas Day)**

**REMEMBER,**  
**WE ARE “NOT JUST FOR CHRISTMAS”**  
**THE MAYTIME IS OPEN EVERYDAY**  
**THROUGHOUT THE YEAR WITH**  
**FULL A LA CARTE MENU, BAR MEALS**  
**& A GREAT SUNDAY LUNCH**



**For larger parties ordering before-hand  
would be required**

**Special Sunday Lunch will be served on the 4  
Sundays of the month during December**

**There will be a Special Boxing Day Luncheon**

**We also have a private room available for  
parties of 20 to 30 persons**

**We have 6 En-suite Bedrooms available at a  
reduced rate for parties.  
£65.00 for a Double Room, Bed & Breakfast  
for 2**

**The Maytime Inn  
Asthall  
Nr Burford  
Oxon  
OX18 4HW**

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**[www.themaytime.com](http://www.themaytime.com)**

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***Christmas at  
The Maytime***

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