CELEBRATE:
Christmas at the Ashmolean Museum with a fabulous festive feast in the stunning galleries and then party the night away in the vaulted crypts below.

DATES:
Thursday 22nd November to Friday 18th December
Monday 4th January to Friday 15th January 2021

CONTACT US:
events@ashmolean.org
T 01865 610406
W ashmolean.org/Christmas-parties

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THREE COURSE CHRISTMAS DINNER FROM £100.00 PER PERSON
Christmas Menu

**STARTERS**
- Whiskey cured salmon, pickled heritage carrot, shimeji mushrooms, horseradish, red chard
- Scallops, salsify, blood orange, sprout leaves, smoked pancetta
- Shortrib bon bon, truffled parsnip, charred savoy, parsnip crisps, braising jus
- Goats curd, heritage beets, hazelnut and honey vinaigrette, chives (v)

**MAINS**
- Rolled Norfolk turkey ballotine, chestnut, sage and shallot stuffing and all the trimmings
- Barbary duck breast, thyme polenta, kale, chantenay carrots, black cherry jus
- Gilt head Sea Bream, green olive potato, spinach, peppers, sherry vinegar, capers, parsley
- Slow cooked blade of beef, fondant potato, celeriac, chard, mulled wine reduction
- Roast squash and chestnut risotto, parmesan and pumpkin brittle, red onion jam (v)
- Leek chestnut and mushroom roast, stovie potatoes, brussel sprouts, carrots, vegetarian jus (v)

**DESSERTS**
- Christmas pudding, brandy custard, armagnac prunes, red currants
- Oats and lemon treacle tart, lemon curd, brown bread cremeux, cranberry gel, almond brittle
- Milk chocolate and cinnamon delice, raisin financier, almond milk gel, pistachio cream, cocoa grue

To finish with complimentary tea and coffee served in the café with mini mince pies

**OPTIONAL EXTRAS**
- Three canapés at £5 pp
- Cheese station at £5 pp
- Upgrade your wines - supplementary costs will apply
- Christmas table favours and prices available on request
- Tableware, glassware & linen upgrades available on request

Based on 150 guests*

*An additional charge may apply for a late licence and/or additional security/staffing subject to final event itinerary
All prices quoted are exclusive of VAT. We cater for special dietary requirements