



The Providores Christmas Menu

Available from Monday 30th November 2015

Sparkling Christmas cocktail

£7 supplement

Amuse-bouche

Deep-fried goats' cheese, Oxford honey, sesame

Soup of the day

Colston Basset Stilton mousse, endive, lemon, chervil, crispy buckwheat

Smoked Dutch eel, salsify, leeks, ajo blanco, cranberries

Game terrine, Aunty Mary's chow chow, tarragon lavosh

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Paley Farm lamb shoulder, cinnamon polenta, warm courgette, chard and
beetroot salad, clove-spiced jus

Wild mushrooms, Jerusalem artichokes, pumpkin arancini, fennel pollen,
red shiso, Pedro Ximénez

Pan-fried market fish, steamed kale, shallots, freekeh, yuzu beurre blanc

All served with creamy mustard mash and greens

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Valrhona 100% chocolate and palm sugar custard, raspberry, lemongrass sorbet,
rooibos plums, almond tuile

Poached quince, smoked oat ice cream, almond praline

Passionfruit curd tart, hazelnut linzer biscuit ice cream, orange

Petits fours

Tea or coffee

Lunch £36 for 3 courses

Dinner £52 for 3 courses

For dinner, menu must be taken by the whole table



Please inform your waiter if you are allergic to any food items.
*We cannot guarantee that any items are completely allergen free due to being produced
in a kitchen that contains ingredients with allergens*