



THE CADOGAN ARMS



CANAPÉ MENU

MINIMUM ORDER, 10 PER CANAPÉ

CANAPÉS

GARDENER'S PIE *lentils, mustard mash, Montgomery cheddar (v) ~3.5*

CONFIT GOOSE BON BON *cranberry sauce ~3.5*

PIGS IN BLANKETS ~3.5

CURED SALMON *pumpernickel & dill cucumber ~3.75*

PORTOBELLO MUSHROOM ON TOAST *pickled walnut ketchup (v) ~3.75*

BEAUVALE BLUE CHEESE TWISTS *blue cheese sauce (v) ~3.75*

THE CADOGAN CHEESE TOASTIE *kimchi (v) ~4.5*

BLACK PUDDING SCOTCH EGG *Oxford sauce ~4.5*

MINI PASTY *Oxford sauce ~4.5*

PRAWN COCKTAIL *Marie Rose, herb salad ~4.5*

FISH GOUJON *tartare sauce ~4.5*

HAM HOCK TERRINE *piccalilli, toasted sourdough ~4.5*

CRISPY LAMB RIBS *anchovy & sorrel yoghurt ~4.5*

LATE NIGHT FOOD

CHEESEBURGER SLIDER *fries (vegan option available) ~9.5*

BUTTERMILK FRIED CHICKEN SLIDER *kimchi, blue cheese sauce ~9.5*

CHEESE, LEEK & POTATO PASTY (v) ~10

FISH & CHIPS *tartare sauce ~10*

FRIED CHICKEN *Bubbledogs hot sauce, blue cheese dip ~13.5*



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SET SEASONAL MENU

£90 INCLUSIVE OF SIDES
CHOOSE ONE STARTER, MAIN AND DESSERT PER PERSON

STARTERS

SMOKED SALMON *dill mayo, rye crisp, cucumber salad*

HAM HOCK TERRINE *piccalilli, toasted sourdough*

PRAWN COCKTAIL *Marie Rose, herb salad*

PARSNIP SOUP *green apple, curry spices, warm baguette, Glastonbury dairy butter (v)*

MAINS

ROAST BRONZE TURKEY *pigs in blankets, Brussel sprouts, cranberry sauce, chestnuts*

BRAISED ROE DEER SHOULDER FOR 2 *morello cherry, juniper smoked faggot, grilled hispi cabbage, mustard dressing, hazelnuts*

ROASTED CORNISH COD *parsley sauce, smoked eel, tender leek, mashed swede*

BEEF WELLINGTON *clotted cream mash, wild mushrooms, bone marrow gravy (£10 supplement)*

CELERIAC AND MUSHROOM PIE *creamed spinach, fine herbs, roasted celeriac & Madeira gravy (v)*

SIDES

ROAST POTATOES *with our without beef fat*

BRAISED RED CABBAGE *(v)*

GRATIN OF PUMPKIN, POTATO AND BLACK PUDDING *(£10 supplement)*

DESSERTS

CHRISTMAS PUDDING *brandy butter*

CLASSIC RHUBARB TRIFLE

CHOCOLATE TART *buttermilk ice cream*

CHEESE BOARD *three British cheeses, biscuits, quince*

PETIT FOUR

MINCE PIES *brandy butter*



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FEAST MENU

STARTERS

A selection of bar snacks

BLACK PUDDING SCOTCH EGG

Oxford sauce

CRISPY LAMB RIBS

anchovy & sorrel yoghurt

PRAWN COCKTAIL

Marie Rose, herb salad

SEASONAL COOKED, RAW & PICKLED VEGETABLES

chilled bagna càuda or aubergine dip

MEAT

Choose one of the following

Prices are per person and inclusive of starters and dessert

SHOULDER OF YORKSHIRE LAMB ~ 65

cumin yoghurt, dukkha, braised fennel gratin

(Minimum four)

BEEF WELLINGTON ~ 110

clotted cream mash, wild mushrooms, bone marrow gravy

(Minimum four)

WHOLE SUCKLING PIG ~ 110

clotted cream mash, braised hispi, radicchio salad, apple sauce

(Minimum eight)

WHOLE ROASTED TURBOT ~ 95

brown shrimp butter sauce, crushed buttered new potatoes, sea vegetables, sorrel oil

(Minimum six)

DESSERTS

SEASONAL TRIFLE TO SHARE

CRUMBLE TO SHARE