

## CHRISTMAS AT JACOBS INN

We will be serving our Christmas menu every day from;

**Monday 28th November** until **Friday 30th December**

and it will be available to everyone who has booked and pre-ordered.

A deposit of £10 per person will be required on confirmation of booking.

2 COURSES £28.50     3 COURSES £34.50

## GIFT VOUCHERS

Stuck for a Christmas present?

Jacobs Inn gift vouchers make fantastic gifts.

To purchase please visit [www.jacobs-inn.com](http://www.jacobs-inn.com)

## FESTIVE OPENING TIMES

Our bar & restaurant are open everyday except Christmas day.

Stay tuned to our social media channels for festive events and offers.

## DRINKS & NIBBLES PACKAGES

This year we are offering the exclusive hire of our heated and festively decorated marquee for drinks & nibbles for up to 70 people

Exclusive hire includes an option for a private bar in the marquee

Our bar snacks & nibbles selection costs £15 per person  
please call or email to discuss a booking

To make a reservation or to discuss a booking  
please call **01865 514333**  
or email [info@jacobs-inn.com](mailto:info@jacobs-inn.com)

Please inform us of any allergens or intolerances before placing an order.

A full allergens list is available on request

A discretionary optional service charge of 12.5% will be added to your bill

All gratuities are shared between the staff

## STARTERS

**Roasted pumpkin & butternut squash soup.** (Vg)  
crispy sage, pumpkin seeds, harissa oil & ciabatta (GF available)

**Gravadlax.**  
crème fraîche, pickles & rye bread (GF available)

**Honey glazed ham hock terrine.**  
piccailili & toasted sourdough (GF available)

**Jacob's prawn cocktail.**  
bloody mary dressing, celery, avocado & little gem

**Rosemary & garlic studded baked Camembert.** (v)  
caramelised onion, port & cranberry relish with baguette (GF available)

## MAINS

**Beef short rib bourguignon.**  
creamy mash, winter greens & bourguignon sauce

**Roast Fillet of Cod.**  
Champagne velouté, cauliflower purée, green beans & sautéed potatoes

**Butternut squash, spiced bean & jackfruit wellington.** (vg)  
winter greens, root vegetables & caramelised onion gravy

**Roast confit duck leg.**  
dauphinoise potatoes, green beans, port & blackberry sauce

**Roast Oxfordshire turkey.**  
honey roast root vegetables, sprouts, goose fat roast potatoes, pigs in blankets,  
pork & sage stuffing, cranberry sauce & red wine gravy

**Dry aged sirloin steak.**  
fries, green beans & bearnaise sauce (£4 supp)

## DESSERTS

**Chocolate salted caramel tart**  
crème fraîche & berries

**Christmas Pudding**  
brandy crème anglaise (GF available)

**Sticky toffee pudding**  
vanilla ice cream, & warm toffee sauce (VE available)

**Glazed lemon tart**  
raspberry sorbet

**Cheeseboard** (£4 supp)  
chutney, fruit & crackers

# PRIVATE HIRE

This year we are offering the exclusive hire of our heated and festively decorated marquee for christmas parties up to 70 people

Our marquee will be available for exclusive hire  
Mon - Sun through the festive season, excluding Christmas day,  
Boxing day & New year's day

Exclusive hire of our 90 cover main dining room will be available  
Mon - Fri through the festive season

Full T&C's available on our website

Please email [info@jacobs-inn.com](mailto:info@jacobs-inn.com) to discuss private hire

# Jacobs Inn



Dining room & Public house

Jacobs Inn  
130 Godstow Rd  
Wolvercote  
Oxford  
OX2 8PG  
[www.jacobs-inn.com](http://www.jacobs-inn.com)  
01865 514333



# Christmas 2022 Jacobs Inn

Please call 01865 514333  
to make a reservation