



Christmas Day

BUFFET MENU

TIME: 12:00PM to 3.30PM

A festive spread of traditional roasts, global flavours, and seasonal favourites to celebrate the day in style.

APPETISERS

SWEET POTATO & BUTTERNUT SQUASH SOUP

Smooth, spiced soup served with bread rolls. (V, D, G)

THAI VEGETABLE SPRING ROLLS

Crisp rolls with seasoned vegetables and sweet chilli sauce. (V, G)

CHICKEN TIKKA

Marinated chicken grilled in the tandoor for a smoky finish. (GF, D)

ONION BHAJI

Golden onion fritters with mint chutney. (V, VG, G)

MAINS

TRADITIONAL ROAST TURKEY & ROAST BEEF WITH YORKSHIRE PUDDING

A festive duo of hand-carved roast turkey with sage & onion stuffing and tender roast beef with a classic Yorkshire pudding, served with roast potatoes, seasonal vegetables, and rich gravy. (G, D)

MEDALLIONS OF BEEF FILLET

Served with Delmonico potatoes and a rich mushroom, onion, and red wine jus.

PAD KRAPOW KUNG

Succulent shrimp stir-fried with Thai basil, vegetables, and cashew nuts in a savoury chilli-garlic sauce for a perfect balance of heat and aroma.

ROYAL BUTTER CHICKEN

Double-marinated chicken thighs, grilled and finished in a silky cream sauce, a regal twist on a classic favourite.

VEGETABLE CURRY (V)

A medley of seasonal vegetables simmered in a lightly spiced sauce for a warm, homely flavour.



SALADS & SIDES

GOONG PLA MEUK

Crispy salt and pepper squid with chilli and spring onions. (SF, G)

CAPRESE SALAD WITH OLIVES

Mozzarella, tomato, and basil with olive oil and balsamic glaze. (V, D)

CHANA MASALA

Chickpeas cooked with onion, tomato, and spices. (V, GF)

INDIAN SALAD

Fresh cucumber, tomato, onion, and carrot with lemon. (VG, GF)

GARLIC & CORIANDER NAAN AND PLAIN RICE

DESSERTS

CHRISTMAS PUDDING

Rich steamed pudding with dried fruits and spices (G, D)

MINCE PIES

Buttery pastry filled with spiced dried fruit and citrus peel. (G, D)

YULE LOG

Chocolate sponge rolled with cream and coated in ganache (G, D)

ALLERGY NOTICE:

Please inform our team of any allergies. Some dishes may contain or contact allergens.

V = Vegetarian VG = Vegan D = Dairy G = Gluten SF = Seafood N = Nuts GF = Gluten-Free

ADULT £59.95

CHILD £29.95

(CHILD UNDER 11 YEARS)

Book a Table: A £20 deposit per person is required to confirm your reservation. The deposit will be deducted from your final bill.

BOOK NOW



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