



FESTIVE MENU 2025

Our kitchen is entirely gluten, wheat, dairy and egg free (coeliac and vegan friendly). Please let us know of any allergies or intolerances, and be aware that we work in a kitchen with celery, nuts, maize, soya, seeds.

Find a seasonal selection of our dishes below available for free delivery within a 10 mile radius of Burford (min £50). Deliveries further afield with delivery fee.

All available for collection from 31 Lower High Street, Burford, OX18 4RN.

Hampers are available to create yourself in the shop, come and browse our goods, or ask we put one together for you.

All pre orders for both Shop and delivery two days prior please!

**ORDER BY 18th DECEMBER IN TIME FOR COLLECTIONS
ON or BEFORE CHRISTMAS EVE, TO ENJOY ON THE BIG
DAY.**

OUR SHOP IS OPEN UNTIL 2PM ON CHRISTMAS EVE.

Canapes / Small bites

Each variety serves 16 pieces

Re warm for 10 mins at 180C -
Savoury-

Root Veg Rostis with Spiced Tomato chutney

celeriac, carrot & parsnip rostis served with our lightly warm spiced tomato chutney
(sulphites)

£20

Thai spiced Sweetcorn Fritters, Pea Guacamole

crispy corn & pea fritters infused with garlic, ginger, red chilli, lime leaves, served with our
pea guacamole

(maize)

£20

Mini Pecan Miso mushroom rolls

miso mushroom rolls infused with red wine, herbs and spices and roasted pecans
(nuts, maize, soy, sulphites)

£20

Sweet-

Rosemary Hazelnut Millionaires bites

dark chocolate swirled with our hazelnut butter, above date hazelnut butter caramel and
rosemary oat shortbread

(nuts, gf oats)

£26

Tahini Almond Maple Cookies

chewy ground almond cookies with tahini & maple syrup, topped with crushed roasted nuts

£20

Gingerbread Passionfruit Bites

Dark, rich gingerbread cake bites infused with passionfruit syrup

(maize)

£20

Sides / Trimmings / Bakes / Dips

Tarte Tatins

seasonal favourites roasted & caramelised beneath puff pastry, served warm

(maize)

Oyster Mushroom, Red Onion & Chestnut Tarte Tatin

Celeriac Red Onion Tarte Tatin

Seasonal Squash, Sage & Onion Tarte Tatin
Tomato & Red Onion

Celeriac & Leek Tarte Tatin

Serves 4-6 slices

Re warm for 10-15 mins at 180C

Freezer friendly

allergens: maize

Fresh +2 days

£20

Focaccias

Perfect for sharing on evenings you're hosting.

Re warm for 10-15 mins at 180C

Tray of 8 large pieces £20 (delivery or shop collection)

1 large piece £4 (shop only)

(maize)

Rosemary & Olive Focaccia

Sea Salt & Rosemary

Squash & Sage Focaccia

Aubergine Caponata

Rosemary Sea salt

Sea Salt

Mixed Olive Lemon Sage

Millet Bread

allergens: yeast

(24hr proved dough, our best seller & staple for those with gluten issues. Great as is, for toasting, freezing, can toast from frozen sliced. Naturally healthy with wholefood higher protein/fibre ingredients.)

Flax & Pumpkin seed Millet bread

allergens: yeast, seeds

Sour Cherry & Walnut Millet bread

allergens: yeast, nuts

+3 days fresh

Dips - £8

Garlic & Lemon Roasted Artichokes, Whipped Butterbean, Leek & Tahini Dip

(sesame)

Serves 6 - 8

Walnut Pomegranate Muhammara Dip

(nuts)

Serves 6 - 8

Sides

Sage & Orange infused Polenta Roasted Potatoes

aromatic crispy roast potatoes, ready to be warmed for your feast

(maize)

Serves 4-6

£24

Roasted Roots with Muhammara

roasted red pepper, pomegranate & walnut sauce to be served beneath or drizzled over caramelised root veg, topped with pomegranate & walnuts (nuts)

Serves 4-6

£24

Roasted Crown Prince Crescents with Sage Salsa Verde & Hazelnuts

Serves 4-6

£20

refreshing, bright side salads that pair well with all dishes available

Radicchio, Pear, Mint salad with Orange & Hazelnut dressing

Serves 4-6

£20

Brussel Sprout, Celeriac & Pomegranate Slaw

Serves 4-6

£20

December Squash, Sour Cherry, Black Rice salad with rosemary & spiced roasted Pecans

chestnutty squash, tart cherries and nutty black rice with roasted rosemary pecans

Serves 4-6

£20

Mains –

We've created a menu with a selection of meals and side dishes that can be your saving grace not only on the big days approaching but simply when you have to eat and don't have time to think about what. See below for some festive dishes as well as some winter warmers which you can stock up on for the between periods/chaotic times.

Celeriac & Hazelnut Crumble

roasted celeriac, slow cooked red onions in a herb and hazelnut butter infused bechamel, topped with an oat hazelnut crumble

Serves 2 / 4

£10 / 20

Caramelised Leek, Sage and Cauliflower bake, savoury Rosemary crumble

delicious nutty winter veg in a rich creamy sauce, topped with a crisp rosemary crumble

Serves 2 / 4

£10 / 20

Pecan, Miso Mushroom Wellington with spiced Tomato chutney

our miso mushroom and pecan roll, supersized and served with lightly spiced tomato chutney. Perfect main dish for all & vegan / gluten free guests

Allergens: nuts, yeast, maize

£26

Serves 6-8

Oyster Mushroom & Chestnut Ragu

lentil, roasted oyster mushroom and chestnut ragu slowly simmered with red wine, tomato & herbs

Serves 2 / 4

£10 / 20

Roasted Aubergine, Miso & Mushroom Shepherds Pie with Smashed Celeriac

Slowly roasted aubergine, miso and mushroom bolognese topped with creamy smashed celeriac

Allergens: soya

Serves 2 / 4

£10 / 20

Roasted Aubergine, Miso & Mushroom Bolognese

Allergens: soya

Serves 2 / 4

£10 / 20

Oyster Mushroom & Celeriac Bourguignon

Seared oyster mushrooms and roasted celeriac, simmered with woody herbs, red wine and mushroom stock, with butterbeans and roasted carrots

Allergens: celery, soya

Serves 2 / 4

£10 / 20

Desserts & Sweet Treats

Fudge - 220g gift bags

£6

Sea salted

Hazelnut Butter

Chocolate Mint

Wholenut spiced Maple Granola -220g bags

Lightly spiced clustery, nutty granola with 9 different nuts, warm spices and sweetened with maple syrup

£6

Tahini Almond Maple Cookies

chewy ground almond cookies with tahini & maple syrup, topped with crushed roasted nuts

Serves 8

£24

Dark Chocolate Orange Mousse Cheesecake, Rosemary Hazelnut shortbread base

rich dark chocolate silken tofu mousse (trust us) with orange and a touch of sea salt, with rosemary infused hazelnut oat shortbread

(gf oats, soya)

Serves 8-12 slices

£30

Gingerbread Passionfruit Cake

Dark, rich gingerbread cake infused with passionfruit
syrup

Double layered - Serves 12 generous slices

£30