

RESTAURANT & BAR

OXBO

WOKING

EASTER SUNDAY FEAST

Starters

Help yourself to unlimited starters from the Chef 's Top Table
The Open Kitchen

Please place your order with the servers, our team of friendly chefs from the OXBO
open kitchen, will whip up your favourite brunch items:

Pancakes with Bacon and Maple Syrup

Smashed Avocado on Toast

Poached Egg Benedict

Glazed Ham, English Muffin and Tarragon Hollandaise

Poached Egg Royale

Loch Duart Smoked Salmon, English Muffin and Tarragon Hollandaise

Poached Egg Umami

Garlic Roast Mushroom, English Muffin and Tarragon Hollandaise

The Main Event

Please place your order and main course will be served straight to your table. All our
dishes are made using seasonal ingredients sourced from local markets and
specialist producers:

Lamb Cutlet and Sausage, Glazed Carrots, Tenderstem
with Roast Potatoes and mint sauce

Josper Charred Chicken Breast, Glazed Carrots, Tenderstem with Roast Potatoes and
Caper Shallot Jus

Butternut Squash, Quinoa and Toasted Seed Tart, Glazed Carrots, Tenderstem and
Gravy (Vg, Gf)

Desserts

Help yourself to unlimited desserts from the Chef 's Dessert Corner

Brunch: Includes four courses – **£55** inc. VAT

Bottomless Brunch: Includes four courses and unlimited bubbles – **£65** inc. VAT

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies,
intolerances, and special dietary requirements who may wish to know about the ingredients
used, please ask a member of the Management Team.

Ⓥ - Vegetarian Ⓟ - Plant Based / Suitable for Vegans

A discretionary service charge (12.5%) will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

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