



Christmas Menu

Starters

Homemade Roasted **V** **VGA** **GFA**
Root Vegetable Soup
served with a warm ciabatta

Smoked Salmon Pate **GFA**
with soda bread, creamed horseradish, fresh dill and capers

Ham Hock Terrine **GFA**
served with homemade piccalilli and toasted granary

Textures of Beetroot **V** **VG** **GF**
with golden beetroot, radish and balsamic glaze

Please let us know of any dietary requirements or allergies before ordering, we would be delighted to help.

V Vegetarian **GF** Gluten Free

VG Vegan **GFA** Gluten Free Alternative

VGA Vegan Option Available

Desserts

Christmas Pudding **V**
with brandy crème anglaise

Cheeseboard **V** **GFA** (additional £3.00)
selection of four cheeses with crackers and chutney

Chocolate Brownie **V**
served with vanilla ice cream

Carrot and Cranberry Cake **V**
served with chantilly cream

Mains

Roasted Turkey **GFA**
served with all the trimmings

Vegetarian Assiette **V** **VGA** **GFA**
cauliflower spiced risotto, a three onion tart with baby goats cheese and ratatouille, all served with trimmings

8oz Sirloin **GF** (additional £3.00)
with dauphinoise potatoes, confit tomato, sautéed wild mushrooms; served with your choice of peppercorn or red wine jus

Pan Seared Sea Bream **GF**
served with blistered cherry tomatoes, crushed new potatoes, fine beans and a white wine sauce

Festive Burger **GFA**
venison topped with brie and cranberry sauce, served with chips and salad

Sides

(additional £3.00 each)

Roast Potatoes **V** **VG** **GF**

Stuffing **V**

Seasonal Vegetables **V** **VGA** **GF**

Pigs in Blanket

Chips or Skinny Fries **V** **VG**

2 Courses £24.95 per person

3 Courses £29.95 per person

Bookings and pre-orders essential
£10 deposit per person taken off the bill

Friday 29th November - Tuesday 31st December

[except Sundays]

THE FOX & HOUNDS