



## Festive Party Menu

**2 COURSES £28 & 3 COURSES £33**

Available from Monday 18th November until Tuesday 24th December

£10 deposit per person

### HOMEMADE BREAD & OIL

#### STARTERS

##### **Roasted Tomato & Basil Soup**

garlic croutons

##### **Crispy Filo**

parmesan custard, beetroot textures, hazelnut crumb, apple & red vein sorrel

##### **Staithe Smokehouse Salmon**

confit egg yolk, crisp capers, shallot, fine herb dressing & croutons

##### **Braised Beef Croquette**

piccalilli & water cress

#### MAINS

##### **The Fox Turkey**

roast potatoes, honey roasted parsnips, sage & apple stuffing, pigs in blankets, chestnut brussels, carrot & swede mash & red wine gravy

##### **Roasted Squash Risotto**

toasted pumpkin seeds & crumbled blue cheese

##### **Apricot & Sage Rolled Pork Belly**

fondant potato, chorizo jam, charred broccoli, broccoli & marzipan puree & red wine jus

##### **Oven Baked Hake**

gremolata, cream of celeriac & truffle dressing

##### **Wild Mushroom Wellington**

carrot & swede mash, sautéed greens & mushroom velouté

#### DESSERTS

##### **The Fox Christmas Pudding**

orange crème anglaise, rum & cranberry ice cream

##### **Selection of Ice Creams & Sorbets**

choose 3 scoops

##### **Black Cherry & Guinness Brownie**

chocolate gel, crispy meringue & cherry ripple ice cream

##### **Vanilla Cheesecake**

brown sugar crumble, sour apple sorbet, calvados compressed apple & vanilla crème pâté

##### **Festive Cheeseboard**

served with homemade crackers & chutney (£2 supplement)

### TEA, COFFEE & PETIT FOURS