



Festive Party Menu

2 COURSES £27.95 & 3 COURSES £32.95

Available 19th November until 24th December

£10 deposit per person

HOMEMADE BREAD & OIL



STARTERS

Soup of the day

Treacle braised ham hock, chicken & celeriac mosaic

celeriac remoulade & bbq apple purée served with sourdough croute

Goats cheese panna cotta

candied walnuts, beetroot, apple & radish bitter leaf salad

Red cabbage cured salmon

horseradish crème fraîche, fennel, watercress, crisp quinoa & red cabbage ketchup



MAINS

Woodview Farm turkey

served with all the trimmings

28 day aged rump steak

hand cut chips, dressed leaves

add red wine jus or green peppercorn sauce £2.50

Braised beef cheek

truffle polenta cake, kale, glazed carrots & red wine jus

Cranberry crusted cod

citrus roasted fennel, Parisienne potatoes, sauté greens & bacon

Winter vegetable tart

rocket & walnut pesto, aged Parmesan



DESSERTS

The Fox Christmas pudding

brandy crème Anglaise, orange & cranberry compote

Ice creams & sorbets

choose 3 scoops

Chocolate mousse

miso caramel, candied pecan & fromage frais ice cream

Egg nog set custard

whisky poached prunes, cinnamon ice cream & meringue

Festive cheeseboard

(£2 supplement)



TEA, COFFEE & PETIT FOURS