



Christmas Day

5 Course Set Menu £95.95

First Course

Chef's Selection of Amuse Bouche

Punjabi Spiced Chickpea & Potato Gol Gappe – Served with tamarind sauce, sriracha sauce, mint chutney, mango chutney drizzle, a dusting of homemade spices, and cilantro (DFA)

Butter chicken Vol au vent - A creative twist on Flaky puff pastry filled with tender chicken cooked in a buttery tomato sauce garnished with coriander served with mint yoghurt and kachumbari

If you have any allergy or intolerances, please speak to a member of the team before ordering.

Denote, (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable, some dishes may contain traces of nuts. (DEC24)

Smoked Salmon – Served with gin and lime crème fraiche
and lemon caviar on toasted ciabatta (DFA)(GFA)

Second Course

Starters – choose your starter

Butternut squash Soup–Home-made Garden fresh vibrant soup served with, toasted
Sour dough bread & butter portion (GFA)(V)(DFA)

Cognac & Duck Liver Pate - With ginger carrot marmalade, butter, assorted crackers
& toasted sour dough bread (GFA)

Prawn & Crayfish Cocktail Margarita - A mix of brined crayfish, Alaskan pink
salmon caviar and cocktail prawns with home-made boozy cocktail sauce with sour dough
bread / granary slices and butter (DFA)

Aubergine Baji Chat- Indian Spiced Aubergine Bhaji served with Tamarind Chutney, Spicy
Siracha, mint chutney, mango chutney and drizzled with spices & coriander leaves (DFA)

Third Course

Mains – choose your main

Slow Roasted Turkey / Roasted British Striploin / Juicy Lamb

Our Christmas roasts are accompanied by golden goose fat roasted potatoes, honey roasted
carrots, parsnips, red wine braised red cabbage, stuffing, cheesy cauliflower, sauteed greens,
celeriac puree, pigs in blanket & rich red wine gravy.

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(GFA)(DFA)

Baked Beetroot & Butternut squash wellington – Home-made Golden Vegan Puff pastry beetroot & butternut squash pie served with Creamy truffle chive mash, seasonal greens, crispy stuffing & Vermouth vegan jus (VG)(V)(DF)

Roasted Salmon Nicoise – Crispy lemon roasted Salmon fillet on the bed of new potatoes. pitted black olives, green beans, blossom red cherry tomatoes & lemon wedge served with rich creamy white wine and dill sauce (DFA)(GF)

Fourth Course

Palate Cleanser

Orange Sorbet with micro lemon balm

Fifth Course

Desserts & Hot Drinks

Chef's selection of dessert - Christmas brandy pudding, Salted Caramel Blondie

The Fox Special Apple Crumble- A warm comforting tender apples topped with crunchy crumble mixture served with Rich creamy vanilla ice cream or warm custard.

Christmas Cheese cake-A rich and creamy dessert featuring cheese cake base infused with vanilla, cinnamon and topped with blend of soft cheese, brandy, cider and rum charismas pudding served with Creamy vanilla ice cream

Tea or Coffee

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