

The Fox and Hounds

Christmas Fayre Menu 2017

Starters

- Cream of cauliflower soup – potato dumplings – parsley oil (V)
Smoked mackerel pate – granary toast – horseradish cream
Walnut crumbed goat's cheese - baby leaf salad - sun blushed tomato vinaigrette (V)
Chicken liver parfait – apricot chutney – toast

Main Courses

- Traditional roast breast of turkey – sausage & bacon roulade – sage & onion stuffing
– roasted potatoes – Red wine gravy & fresh cranberries
Fillet of smoked haddock – buttered mashed potato – creamy cheddar cheese & leek sauce (GF)
7 hour cooked shin of beef – parsnip puree – burgundy sauce
10oz Gammon steak – rissole potatoes – parsley sauce (GF)
Chestnut, potato, onion & sage suet crust pie – savoury lentil broth (V)
All main courses served with seasonal vegetables & new potatoes

Puddings

- Traditional Christmas pudding – brandy sauce
Warm raspberry Bakewell tart – vanilla ice cream (GF)
Chocolate chip & pecan nut brownie – pouring cream – honeycomb ice cream
Cheese plate – Shropshire Blue & red fox cheddar – red onion chutney – apple – crackers

Monday – Saturday

- 2 courses £19.95 per person
3 courses £24.95 per Person

All bookings require £5 per person deposit.
Please see separate booking form for further detail

