



The Fox and Hounds Christmas Menu 2010

Starters

Mulligatawny Soup - chive crème fraîche – chunky bread

Smoked fish salad - crisp pancetta - capers - dill mayonnaise

Ham hock terrine – piccalilli - pickled red cabbage - walnut soda bread

Home cured peppered beef – fig, pear & hazelnut salad – balsamic reduction

Baked goats cheese parcel - warm cranberry coulis - sage oil (V)

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## Main Courses

**Roast Shropshire turkey** - smoked bacon, sage and sausage roulade - traditional roast gravy – herb roast potatoes

**Savoury tart** – wild mushrooms, artichokes, baby spinach – warm gazpacho & potato sauce (V)

**Smoked haddock** – Welsh rarebit glaze – mushroom & smoked bacon risotto – sage oil

**Pan fried breast of chicken** – cranberry and cinnamon compote - saffron fondant potato

**Braised beef & venison casserole** – spiced herb dumplings – root vegetable dauphinoise

All main courses served with fresh vegetables and minted new potatoes

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Puddings

Traditional Christmas pudding – brandy sauce

Chocolate & hazelnut roulade – mixed berry compote – clotted cream

Baked vanilla cheesecake – poached pears – chocolate ice cream

Minted pannacotta – caramel & brandy marinated kumquats

Chocolate pot – kirsch marinated cherries – honeycomb crumble

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Fair-trade coffee – Home made fruit cake

### Monday – Thursday

2 courses £18.95 Per Person

3 Courses £23.95 Per Person

### Friday & Saturday

3 courses £24.95 Per Person

