



JOIN US FOR

# Christmas DINNER

FRIDAY | 25 | DECEMBER

FIRST SEATING 12:30 TO 15:00

SECOND SEATING 15:30

*Let's celebrate together!*

01784 433098

[www.thefoxandhoundsrestaurant.com](http://www.thefoxandhoundsrestaurant.com)



# CHRISTMAS DAY MENU

£150 per person

Amuse-Bouche (v, vg)

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Duck foie gras terrine, wild mushroom pickles, toasted brioche

*or*

Pan-seared scallops, silky parsnip puree served with a lobster jus

*or*

Roasted pumpkin and cumin carrot salad, red quinoa, rocket and a blood orange dressing (v, vg)

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Roasted fillet of halibut, braised leek and a Noilly Prat sauce

*or*

Caramelised beetroot tarte Tatin, cashew cream, wild rocket (v, vg)

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Roast turkey served with traditional trimmings

*or*

Tournedos of beef with Rossini sauce and root vegetable gratin

*or*

Wild mushroom Wellington served with traditional trimmings (v, vg)

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Cheese selection (Coulommiers, Blue Cheese, Comte),

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Homemade Christmas Pudding (vegan option)

*or*

Dark chocolate fondant, orange sorbet (v,vg)

Please let us know about any food allergies or intolerances. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free of a particular allergen.  
An optional service charge of 12.5% will be added to your bill.