



Christmas Menu

Starters

Duck & Orange Pate *served with Melba toast & butter accompanied with mixed leaf garnish.*

Seasonal Game Terrine *served with crusty bread and butter.*

Prawn & Smoked Salmon Cocktail *served with brown bread.*

Stuffed Field Mushrooms *served with a grilled Stilton topping.*

Cream of Jerusalem Artichoke Soup *served with crusty bread.*

Garlic & Olive Oil Oven Baked Camembert *served with salad garnish & seasonal sauce.*

(minimum of 2)

Pallet Cleanser Lemon Sorbet

Mains

Vegetable puff pastry *severed with a white wine sauce and sauté potatoes.*

Turkey with all the trimmings *served with fresh seasonal vegetables & Yorkshire pudding.*

Duck breast with mulled wine sauce & hints of cranberry orange & clove

(Served with fresh seasonal vegetables)

Salmon, King prawns & Crayfish tail *in a cream of white wine & garlic sauce*

Turkey & Cranberry Pie *accompanied by mash potato and fresh seasonal vegetables.*

Pallet Cleanser *Champagne & Strawberry sorbet*

Desserts

Christmas tree pudding *served with brandy sauce, white chocolate & winter berries.*

Homemade Fox Strawberry shortbread stack *served with glazed winter berries & hand whipped baileys cream.*

White chocolate cheesecake *served with caramelised oranges.*

Selection of winter berries & vegan ice cream

Bailey's crème Brulé *served with fresh raspberries.*

Two Courses £28.95

Three Courses £39.95

Mince Pies Included

For groups of 10 or more 10% service charge will be added