

**THE
FOXHOUND
INN**

CHRISTMAS PARTY MENU
DECEMBER 2023 (EXC CHRISTMAS DAY)
(PRE-ORDER PRICES ONLY)

STARTERS

- Home Made Chicken Liver & Port Parfait served with Melba toast and Salad Garnish ** £8.00
Selection of Dim Sum (3-Shrimp/Pork) served in Bamboo Basket with a selection of Dipping Sauces £8.00
Pan Fried Garlic Whole Black Tiger Prawns (2) & Chorizo with Crusty Roll ** £9.00
Oven Baked Baby Camembert stuffed with Garlic & Rosemary served with Bread Sticks ** £9.00
Foxhound Home Made Soups – Selection of - Pea & Ham**, Cream of Tomato & Basil (V) ** or Lightly Spiced Vegetable (V)(VG) ** served with Crusty Roll £5.00

MAIN COURSE

- Roast Turkey Breast & Brown Leg with Honey Glazed Ham, Pigs in Blankets, Sage & Onion Yorkshire Pudding, Filo Parcel filled with Cranberry & Sausage Stuffing, Turkey Gravy served with Roast Potatoes, Honey Carrots & Parsnips, Sprouts with Bacon & Chestnuts, Fragrant Red Cabbage, Broccoli, Cauliflower and Bread Sauce **£17.00
Slow braised Beef Bourguignon in a rich Red Wine, Onion & Mushroom Sauce served with Dauphinois Potatoes and Festive Vegetables £17.00
Oven Roast Local Pheasant Breasts stuffed with Pate and wrapped with Smoked Bacon with Parmentier Potatoes and a Rich Port Sauce and Festive Vegetables **£16.00
Confit Duck Leg with Cheesy Potato stuffed Cherry Tomatoes with a Garlic Breadcrumb Crust served with Dauphinois Potatoes, a Rich Port Sauce and Festive Vegetables **£16.00
“Oven Baked Catch of the Day” (see your server for details) freshly caught and delivered from The Barbican **could be Brill, Lemon Sole, Plaice, Turbot or Dover Sole** with breaded King Prawns & Squid, Parsley Sauce, Duchess Potatoes and Festive Vegetables **£17.00
Luxury Home Made Nut & Fruit Roast with vegetarian Pigs in Blankets, vegetarian Stuffing ball, Roast Potatoes and Festive Vegetables with vegetarian Gravy(V)(VG upon request – must be pre-ordered) £15.00

DESSERTS


- Traditional Rich Brandy Christmas Pudding with Brandy Sauce or Custard and clotted cream** £6.50
Dan's Festive Home Made Cheesecake with Fruit Coulis and Fresh Fruit (V) £7.95
Festive Steamed Vanilla & Fruit Sponge with Clotted Cream & Custard (V) £6.50
Two Scoops Langage Ice Cream with Sugar Curl & Chocolate '99' Flake (V) ** £5.00
Cheeseboard (Four Varieties) with Biscuits, Chutney & Fruit (V) ** £12.50

(Please note if you wish to have The Cheese Board as well as a Dessert Please add an extra £12.50)

(V) Vegetarian (GF) Gluten Free (VG) Vegan

**** Can be made Gluten Free if required**





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CHRISTMAS PARTY MENU DECEMBER 2023

LUNCHTIME - MONDAY TO SATURDAY 12 NOON TIL 2PM - SUNDAY 12 NOON TIL 2.30PM

EVENINGS - SUNDAY TO THURSDAY 6PM TIL 8PM - FRIDAY & SATURDAY 6PM TIL 9PM

STARTERS

Parfait

Dim Sum

Prawn & Chorizo

Camembert

Pea & Ham Soup

Tomato & Basil Soup

Vegetable Soup

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MAIN COURSE

Roast Turkey

Beef Bourguignon

Pheasant Breasts

Duck Leg

Catch of The Day

Nut Roast

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DESSERTS

Traditional Rich Brandy Christmas Pudding

Cheesecake

Vanilla Sponge

Two Scoops Language Ice Cream

Cheeseboard (Four Varieties)

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EXTRA Cheeseboard (V) **

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| BOOKING INFORMATION | |
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| NAME | |
| ADDRESS | |
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| TEL NO | DATE : |
| | TIME : |
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| DEPOSIT ENCLOSED £ _____ (£10.00 PER PERSON Non Refundable) | |

*Please note we require at least 3 working days notice

