



## *The Foxhound Inn*

*Tel 01752 880271*

*Sittings between 12 noon and 2 pm*

### *Christmas Day Menu — £45.00 per person*

#### *Starters*

*Tomato & Fennel soup with cheese croutons*

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*Confit Pheasant Pithivier (Puff pastry tartlet) with port reduction*

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*Pan fried 'Moostone Meats' Lamb Noisette, with smoked belly pork lardon's and mint jelly*

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*'Moostone Meats' finest Beef Fillet Steak Tartar with egg yolk (Raw)*

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*Home smoked organic Salmon with all the festive trimmings*

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*Organic Stilton, red onion marmalade tartlet with a port poached fig*

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#### *Fish Course*

*Fennel & Caper Tower with marinated Scallop in an orange and lemon sauce (Cold Dish)*

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#### *'Elderflower' Granita*

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#### *Main Course*

*Traditional Christmas Turkey with all the trimmings*

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*Goats Cheese, Quince Jelly and Garlic Leeks Wellington, rocket & apple salad, warm hazelnut dressing*

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*'Moostone Meats' Sirloin served with all the traditional trimmings*

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*Organic Fillets of Pork Tenderloin en-croute, with wild mushroom cream and braised chicory*

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*(All main course dishes above served with seasonal vegetables and roast potatoes)*

*Poached organic Salmon and Shellfish, softened leeks and bok choy, fresh pasta ribbons and a light wine sauce*

#### *Desserts*

*Traditional Christmas Pudding served with brandy Butter Sauce*

*Baked Apples with pistachio caramel and liqueur marinated dried fruits*

*Tarte au Chocolate*

*Rhubarb Soup with frozen tangerine mousse*

*Westcountry Cheese Board with biscuits and homemade Chutney*

*Fresh Ground Coffee with Mince Pies*

