



The Foxhound Inn

Tel 01752 880271

Sittings between 12 noon and 2 pm

Christmas Day Menu—£50.00 per person

Starters

Parsnip and Apple Soup with Parsnip Crisps

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Potted Gressingham Duck Leg with Red Fruit Compote and Brioche

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'Moostone Meats' Pan fried Fillet Beef sat on a Black Pudding Potato Cake with a Port Reduction

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Oysters (6) Traditional or Oven Baked with Vermouth & Parmesan

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Salad of Grawlax & King Prawns, Lemons, Capers & Granary Bread

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Warm Port Glazed Figs with Walnut and Stilton Salad

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Fish Course

Cod & Crab Cake with Lemon Cream Sauce and Salad

Screwdriver Sorbet (Vodka & Orange)

Main Course

Traditional Christmas Turkey with all the trimmings

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*Wild Mushroom & Baby Onions in a Port & Redcurrant Sauce
served in a warm Brioche Bowl with seasonal Vegetables*

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

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'Moostone Meats' Roasted Lamb Loin with Herb Crust sat on Slow Braised Shoulder with a Rich Gravy

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

Poached Lemon Sole Fillets with a Crab Mousse, Lobster & Leek Broth and Saffron Potatoes

Desserts

Traditional Christmas Pudding served with brandy Sauce

Chocolate Mousse with Griottines Cherries

Oven Baked Pineapple with Caramel Sauce and Coconut Ice Cream

or

Westcountry Cheese Board with biscuits and homemade Chutney

Fresh Ground Coffee with Mince Pies

