



The Foxhound Inn

Brixton, Plymouth, Devon. PL8 2AH
Tel 01752 880271

Lunchtime & Evening Sitings
between 1st December and 7th January
(excluding Christmas Day)

Christmas Menu - £25.00 per person

Starters

Potato & Leek Soup with Cream and Crispy Leek Tops
Chicken Liver Parfait, homemade Chutney and Melba Toast
Luxury Prawn Cocktail Marie Rose sauce with Crusty Brown Bread
Pan fried Bone Free Mackerel. Horse Radish Cream, Salad and Granary Bread
Garlic & Herb Crusted Brie with Cranberry Sauce

Main Course

Roast Turkey with all the Traditional Christmas trimmings
*
Trio of Lamb, (Pan Fried Chop, Slow Braised Shoulder & Oven Roasted Rolled Breast)
Red Cabbage, seasonal Vegetables and Dauphinois Potatoes
*
Slowly braised 'Moostone Meats' Beef brisket, Caramelised Baby Onions, Red Cabbage, Bean Parcel,
Mash Potato, seasonal Vegetables and a Rich Gravy
*
Pan fried Plaice Fillets, Sparkling Wine Cream Sauce, Potato Rosti and seasonal vegetables
*
Baked Petit Ratatouille with Goats Cheese topping, Basil Pesto and Pommes Noisette

Desserts

Traditional Christmas Pudding with Brandy Sauce
Selection of Language Farm Ice Creams—double scoop with sugar curl wafer
Warm Pear & Almond Tart with Vanilla Cream and Apple Liqueur Syrup
Home Made Profiteroles with liqueur Chantilly Cream and Chocolate sauce

Fresh Ground Coffee with Mince Pies

Westcountry Cheese Board
(Please add £6.95 if required)

Pre-booked orders only—minimum 3 days notice required



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 1ST DECEMBER AND 7TH JANUARY (EXCLUDING XMAS DAY)

BOOKING INFORMATION

NAME

ADDRESS

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TEL NO

NO OF PEOPLE @£25.00 TOTAL COST £

DEPOSIT ENCLOSED £(non refundable) DATE .../.../... TIME REQUIRED
 (£10.00 per person)

Starters

Potato & Leek Soup.....

Chicken Liver parfait

Luxury prawn Cocktail

Pan Fried Bone Free Mackerel

Garlic & Herb Crusted Brie

Main Course

Roast Turkey with all the Traditional Christmas trimmings

Trio of Lamb

Slow Braised 'Moostone Meats' Beef Brisket

Pan Fried Plaice Fillets

Baked Petit Ratatouille with Goats Cheese Topping

Desserts

Traditional Christmas Pudding with Brandy Butter Sauce

Selection of Langage Farm Ice Creams—double scoop with sugar curl wafer ...

Warm Pear & Almond Tart

Home made Profiteroles

Fresh Ground Coffee with Mince Pies

Westcountry Cheese Board

(Please add £6.95 if required)

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No.'s Required

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