

THE
FOXHOUND
INN

CHRISTMAS DAY MENU 2024

£80 PER PERSON

Foxhound Special Mulled Wine on Arrival

AMUSE BOUCHE

Indonesian Peanut Pork with Celeriac & Apple Shot (GF)

STARTERS

Gin & Golden Beetroot Home Cured Salmon, Lightly Scrambled Egg and Toasted English Muffin with a Dill & Chive Garnish **

Confit Duck Crispy Rissoles with Slow Baked Figs & Honey Mustard Dressing **

Tuna & Avocado Tartare (raw) slightly spiced Bang Bang Sauce with Garlic Melba Toast **

Ham Hock & Sour Cherry Pistachio Terrine with a Balsamic Cherry Glaze and homemade toasted Focaccia Bread **

Heritage Beetroot Panzanella Salad (Crispy Olive Bread) Parma Ham, Artichoke Creamed Stilton Dressing **

VEGETARIAN OPTION UPON REQUEST

FISH COURSE

Pan Fried Buttered Scallop & Tempura Prawn with a Salmon Roe Dressing and Red Vein Sorrel Garnish **

SORBET

Banana Daiquiri (V) (GF)

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 **

Poached Trio of Fish Plait (Salmon, Monkfish, Smoked Haddock) with a Tomato Cream & Basil sauce **

Pan fried Christmas Partridge, Pheasant & Pigeon Breasts, Filo Baskets stuffed with caramelised Onion, Pancetta and Porcini Stuffing, Italian Mustard Fruits and a Truffle Cream Sauce **

Roast Sirloin of Beef served with pigs in blankets, stuffing ball, homemade Yorkshire pudding, roast potatoes, selection of five vegetables and Beef stock Gravy and homemade Horseradish Sauce **

VEGETARIAN OPTION UPON REQUEST

DESSERTS

Traditional Rich Brandy Christmas Pudding with Brandy Sauce (V) **

Paris Brest Choux Bun filled with festive Fruits & Cointreau Chantilly Cream & Chocolate Sauce (V)

British Classic Sherry Trifle with homemade Raspberry Jam, Toasted Almonds and Chocolate Curls (V)

Cheeseboard (Four Varieties) with Biscuits, Quince Jelly, Sugared Walnuts, Festive Chutney & Fruit (V) **

(Please note if you wish to have the Cheeseboard as well as a Dessert please add an extra £12.50)

TO FINISH.... Fresh Ground Coffee

(V) Vegetarian (GF) Gluten Free ** Can be made Gluten Free if required

ANY FURTHER DIETRY REQUIREMENT PLEASE CONTACT STEVE

THE
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CHRISTMAS DAY 2024

SITTINGS BETWEEN 12 NOON & 2PM

PLEASE RETURN YOUR PRE-ORDER BY 1st December 2024

AMUSE BOUCHE

Indonesian Peanut Pork with Celeriac & Apple Shot

STARTERS

Gin & Golden Beetroot Home Cured Salmon

Confit Duck Crispy Rissoles

Tuna & Avocado Tartare (raw)

Ham Hock & Sour Cherry Pistachio Terrine

Heritage Beetroot Panzanella Salad

FISH COURSE

Pan Fried Buttered Scallop & Tempura Prawn

SORBET

Banana Daiquiri

MAIN COURSE

Roast Turkey Breast & Brown Leg

Poached Trio of Fish Plait

Pan fried Christmas Partridge, Pheasant & Pigeon Breasts

Roast Sirloin of Beef

[Vegetarian option upon request](#)

DESSERTS

Traditional Rich Brandy Christmas Pudding

Paris Brest Choux Bun

British Classic Sherry Trifle

Cheeseboard

EXTRA CHEESEBOARD @£12.50

TO FINISH Fresh Ground Coffee

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BOOKING INFORMATION

NAME

ADDRESS

TEL NO

TIME PREFERRED :

NO OF PEOPLE @ £80.00 _____

COST £ _____

EXTRA CHEESEBOARDS @ £12.50 _____

COST £ _____

DEPOSIT ENCLOSED/PAID £ _____ (£25.00 PER PERSON Non Refundable)

FULLY BOOKED