

CHRISTMAS PARTY MENU DECEMBER 2024 (EXC CHRISTMAS DAY) (PRE-ORDER PRICES ONLY)

STARTERS

Home Made Chicken & Pheasant Liver, Orange and Port Parfait served with Melba toast and salad garnish ** £8.00 Poached Beetroot and Smoked Mackerel Salad Tower, bound with lime and chive mayonnaise (GF) £8.00 Chestnut, Honey Carrot & Shallot Tartlet with a Madeira & Mushroom Cream Sauce ** £7.50

Classic Bloody Mary Prawn Cocktail – Jumbo Prawns, crisp iceberg lettuce, cherry tomatoes and cucumber with a Bloody Mary Marie Rose Sauce (GF) £8.50

Thai Mussels – Mussels steamed with coconut milk, ginger, lemongrass, garlic, chillies and fish sauce served with a crusty roll ** £9.00

Foxhound Home Made Soup – Roast Potato & Leek with Truffle oil & chive drizzle, crispy mushroom garnish and served with Crusty Roll (V) ** £6.50

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 **£17.00

(Homemade Vegetarian Festive Nut Roast available upon request)

Oven Roast Local Pheasant Breasts wrapped with Smoked Bacon, black cherry & pheasant stock sauce, roasted mushroom with pate and crispy garlic crust served with parmentier potatoes **£17.00

Whole roast Butternut Squash filled with Mushroom Stroganoff served with vegetarian parmentier potatoes (V) (GF) £16.00

Quartet of Beef "The Best Bits" – slow braised shin and ox heart, flash fried liver and kidney served with buttery mash potato and a rich red wine beef sauce £17.00

Slow Roast rolled Belly Pork stuffed with apricot, sultana festive stuffing served with fried spiced rissole, roasted apple and light port jus reduction served with parmentier potatoes £18.00

All above main courses served with Festive Vegetables - Honey Carrots & Parsnips, Sprouts with Bacon/Veggie Bacon & Chestnuts, Fragrant Red Cabbage, Broccoli & Cauliflower

"Catch of the Day" (see your server for details) Freshly caught and delivered from Brixham could be Brill, Lemon Sole, Plaice, Turbot or Dover Sole poached in fish stock with buttered brown shrimp roast cherry tomato and asparagus garnish with a light dill & lemon sauce and potato tartlet with chive, onion & cheese filling (GF) £18.00

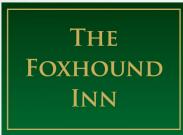
DESSERTS

Traditional Rich Brandy Christmas Pudding with Brandy Sauce or Custard or clotted cream (V)** £7.00 Christmas Tipple Spiced Rum Sticky Toffee Pudding (dates & Sultanas) with rum toffee sauce (V) £ 7.00 Cinnamon Spiced Apple Crumble Trifle (V) £7.00

Dan's Rocky Road Cheesecake Bomb with Chocolate Sauce (V) £7.00

Cheeseboard (Four Varieties) with Biscuits, Quince Jelly, Sugared Walnuts, Festive 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



CHRISTMAS PARTY MENU DECEMBER 2024

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 PLEASE RETURN YOUR PRE-ORDER NO LATER THAN 1 WEEK BEFORE YOUR BOOKING DATE

STARTERS

Home Made Chicken & Pheasant Liver, Orange and Port Parfait Poached Beetroot and Smoked Mackerel Salad Tower Chestnut, Honey Carrot & Shallot Tartlet Classic Bloody Mary Prawn Cocktail Thai Mussels Foxhound Home Made Soup

MAIN COURSE

Roast Turkey Breast (Homemade Vegetarian Festive Nut Roast available upon request) Oven Roast Local Pheasant Breasts Whole roast Butternut Squash Quartet of Beef "The Best Bits" Slow Roast rolled Belly Pork

DESSERTS

Traditional Rich Brandy Christmas Pudding Christmas Tipple Spiced Rum Sticky Toffee Pudding Cinnamon Spiced Apple Crumble Trifle Dan's Rocky Road Cheesecake Bomb Cheeseboard

EXTRA Cheeseboard

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BOOKING INFORMATION

NAME

ADDRESS

TEL NO

DATE : TIME :

DEPOSIT ENCLOSED £ _____(£10.00 PER PERSON Non Refundable)