

**THE
FOXHOUND
INN**

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





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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)	

