

THE
FOXHOUND
INN

CHRISTMAS PARTY MENU

DECEMBER 2025 (EXC CHRISTMAS DAY) (PRE-ORDER PRICES ONLY)

STARTERS

Home Made Chicken & Pheasant Liver, Orange and Port Parfait served with Melba toast and salad garnish ** £9.00

Poached Beetroot and Smoked Mackerel Salad Tower, bound with lime and chive mayonnaise (GF) £9.00

Classic Bloody Mary Prawn Cocktail – Jumbo Prawns, crisp iceberg lettuce, cherry tomatoes and cucumber with a Bloody Mary Marie Rose Sauce (GF) £9.50

Thai Mussels – Mussels steamed with coconut milk, ginger, lemongrass, garlic, chillies and fish sauce served with a crusty roll ** £10.00

Oven baked Goats Cheese with a honey, carrot and cranberry compote, sat on a crispy crostini with salad garnish (V) ** £8.00

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 **£18.00

(Homemade Vegetarian Festive Nut Roast available upon request)

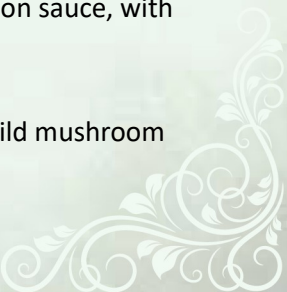
Oven Roast Local Hunters Pheasant Breasts, wrapped in smoked bacon, stuffed with barbecue sauce and cheddar cheese, grilled herby tomato, buttered mushrooms, onion rings, crispy herb potatoes and petit pois (GF) £18.00

Foxhound Cassoulet – confit Duck Leg, Belly Pork, Toulouse Sausage and Haricot Bean Stew with a crispy garlic crumb topping and side salad (GF) £20.00

“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 a sparkling wine butter cream sauce, honey roasted parsnip and carrot and seasonal vegetables with a potato tartlet with chive, onion & cheese filling (GF) £20.00

Foxhound Beef Bourguignon, slow braised chuck steak in a rich red wine, mushroom and onion sauce, with honey roast and seasonal vegetables and parmentier potatoes £19.00

Festive Vegetable and Potato Homity Pie with honey roast and seasonal vegetables and a wild mushroom and sherry cream sauce (V) £16.00



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DESSERTS

Traditional Rich Brandy Christmas Pudding with Brandy Sauce or Custard or clotted cream (V)** £7.00

Christmas Tipple Spiced Rum Sticky Toffee Pudding (contains Dates, Nuts & Sultanas) with a rum toffee chocolate sauce (V) £ 8.00

Deconstructed Spiced Apple Compote with Vanilla Cheesecake and Ginger Biscuit Soil (V) £8.00

Festive Eton Mess – Red Berries, Grand Marnier Chantilly Cream and Crunchy Meringue with a Cinnamon Dusting (V) £8.00

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 2025

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

Chicken & Pheasant Liver, Orange and Port Parfait
Poached Beetroot and Smoked Mackerel Salad Tower
Classic Bloody Mary Prawn Cocktail
Thai Mussels
Oven baked Goats Cheese
Foxhound Home Made Soup

MAIN COURSE

Roast Turkey Breast
(Homemade Vegetarian Festive Nut Roast available upon request)
Oven Roast Local Hunters Pheasant Breasts
Foxhound Cassoulet
"Catch of the Day"
Foxhound Beef Bourguignon
Festive Vegetable and Potato Homity Pie

DESSERTS

Traditional Rich Brandy Christmas Pudding
Christmas Tipple Spiced Rum Sticky Toffee Pudding
Deconstructed Vanilla Cheesecake
Festive Eton Mess
Cheeseboard

**(Please note if you wish to have The Cheese Board as well as a Dessert
Please add an extra £12.50)**

EXTRA Cheeseboard

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BOOKING INFORMATION	
NAME	
ADDRESS	
TEL NO	DATE :
	TIME :
DEPOSIT ENCLOSED £ _____ (£10.00 PER PERSON Non Refundable)	