THE FOX

CHRISTMAS DAY MENU 2019

Selection of Canapés on Arrival

To Start

Cured Smoked Duck Breast
Served with a Spiced Apple Chutney, Pea Shoot Salad, Flavoured Bread Crisps & Homemade Five Spiced Orange Syrup (GF)

Garlic & Rosemary Infused Camembert
with a Selection of Chutneys & Toasted Breads (V)

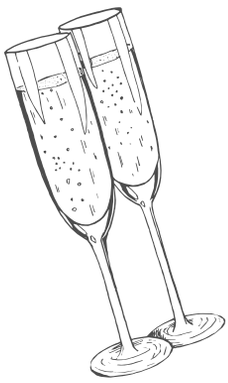
Homemade Spiced Butternut Squash Soup
Stilton Bon Bons & Pesto
accompanied with a warm Mediterranean Roll (V)

To Follow

Festive Roast Norfolk Turkey
Served with all the traditional trimmings: Pigs in Blankets, Sage & Onion Stuffing, Duck Fat Roasted Potatoes, Buttered Mash, Fresh Vegetables and a Rich Gravy

Pan Seared Salmon
Sautéed Chorizo, New Potatoes & Spring Onions
with a Homemade Bearnaise Sauce

Lamb Rump
Twice baked Garlic & Thyme Fondant Potato,
Honey Glazed Root Vegetables and Mint Jus (GF)



Baked Brie, Mushroom, Cranberry & Hazelnut Wellington (v)
Roasted Red Pepper Chutney,
Herby Pommes Duchesse Potatoes & Pesto Dressing

Desserts

Traditional Christmas Pudding (v)
Brandy Butter & Rum Sauce

Homemade Amaretti Trifle
Soaked Sponge, Raspberry Jelly, topped with whipped fresh cream

Homemade Chocolate Orange Brownie
Served warm with Vanilla Ice Cream (V)

Local Cheese Board (V)
Served with Crackers, Grapes, Celery, Home Made Chutney

To Finish

Tea or Coffee, Mince Pies

£67.50 per person | £45.00 for Under 12's | Children aged 3 and under eat free

* (GF)=Gluten Free (V)=Vegetarian. Please speak to a member of the team should you have any specific dietary requirments.

Children under 3 can have a reduced sized portion and ice cream, please speak to our team at the time of booking