

# CHRISTMAS MENU

## STARTERS

Roasted Red Pepper & Tomato Soup  
*with a balsamic glaze and served with warm crusty bread.*

Confit Duck & Pork Terrine  
*served with a dressed salad, cranberry and apple spiced chutney.*

Smoked Salmon Carpaccio  
*layered with orange and beetroot and dressed with pea shoots and a tangy horseradish cream.*

Bloody Mary King Prawn Cocktail  
*Classic starter served with a bloody Mary infused dressing.*

## MAINS

Succulent Turkey breast  
*served with honey roasted parsnips pigs in blankets and all the trimmings.*

Pan Fried Hake  
*on a bed of pea and broad bean risotto a pea puree and dressed with pea shoots.*

Mushroom, Cranberry & Brie Wellington,  
*seasonal vegetables and served with a port and cranberry gravy.*

Locally Sourced 28-day Aged Topside of Beef  
*served with Yorkshire pudding rich port wine gravy and all the trimmings.*

## DESSERTS

Traditional Christmas Pudding  
*served with Cointreau infused sauce.*

Rich Indulgent Chocolate Fondant  
*with boozy cherries and brandy cream.*

Spiced Orange Marmalade Rice Pudding  
*with a brulee toping served with homemade shortbread and candied orange.*

Selection of Cheese & Biscuits  
*served with spiced apple and cranberry chutney.*

Two course £18.95

Three courses £21.95

To pre-order please email [tom@snootyfoxinn.com](mailto:tom@snootyfoxinn.com), this menu is by booking only, and enquires please also contact us on the above email address.