



Christmas at THE FOX & HOUNDS



*Eat, drink and be merry — Christmas is
coming to The Fox & Hounds!*

Whether you're planning an intimate festive get-together, the annual office party, or a Christmas celebration with the whole gang, we've got just the spot.



Get cosy in our bar beside the roaring fireplace, perfect for relaxed drinks and festive cheer,



or settle into our beautiful restaurant for a Christmas feast worth loosening your belt for.

From smaller gatherings to larger celebrations, our friendly team can help with food, drinks and all the little details that make a Christmas party sparkle.

*So round up your favourite people, raise a glass
and leave the festive fuss to us.*

❄️ CHRISTMAS PARTIES, DONE PROPERLY. ❄️

Get in touch to discuss your celebration and book your perfect festive spot.

We can't wait to celebrate Christmas with you!



FOX & HOUNDS

Christmas Menu



STARTERS

- Tomato, basil & red pepper soup with crusty bread (VEG) (GF available)
- Venison, pork & pancetta terrine with red onion chutney and toasted sourdough (GF available)
- Lamb Kofte skewer with flatbread & mint yoghurt
- Mushroom stuffed with goats cheese & red peppers, topped with breadcrumbs, served with red onion chutney (V)(GF available)
- King Prawn Cocktail with brown bread & salad (GF available)

MAIN DISHES

- Traditional Roast Turkey with all the seasonal trimmings (GF available)
- Beef & Mushroom Casserole served with mash
- Salmon Fillet with crushed dill new potatoes and creamy lemon & caper sauce (GF)
- Confit Duck Leg with roast potatoes and black cherry & port sauce (GF available)
- Butternut Squash & Beetroot Wellington with roast potatoes and vegetarian gravy (VEG)



ALL OF THE ABOVE ARE SERVED WITH
SELECTION OF VEGETABLES:

Honey glazed Parsnips, Carrots & Brussel Sprouts

DESSERTS

- Traditional Christmas pudding with brandy sauce (GF available)
- Sticky rum & ginger pudding with custard
- Chocolate & Clementine Torte with ice Cream (VEG & GF available)
- Red Berries & Gin Cheesecake with cream

2 COURSES - £27.50

3 COURSES - £33.50

PREORDER AND DEPOSIT OF £5 PER PERSON IS REQUIRED TO SECURE THE BOOKING
PLEASE ADVISE OF ANY ALLERGIES AND DIETARY REQUIREMENTS
WHEN PLACING YOUR PREORDER

OUR FESTIVE MENU IS AVAILABLE FROM
END OF NOVEMBER UNTIL 24TH OF DECEMBER

