

THE FOX & GOOSE

CHRISTMAS MENU

STARTERS

Lightly Spiced Parsnip Soup

Creamy parsnip soup with gentle warming spices, served with crusty bread and butter
(V) (GF & Vg Available)

Mixed Game Terrine

Rich game terrine served on a bed of rocket, topped with cornichons, apple & pear chutney and toasted sourdough (GF Available)

Smoked Mackerel & Beetroot Salad

Rich, flaky smoked mackerel served over a vibrant beetroot base, paired with seasonal leaves, zesty citrus notes and a touch of horseradish crème fraîche (GF)

Creamy Wild Mushrooms

Wild mushrooms in a white wine and garlic cream sauce, served in a puff pastry case with a drizzle of truffle oil and fresh parsley (V)

MAINS

Christmas Turkey

Carved breast of roast turkey served with pigs in blankets, sage & onion stuffing, crisp roast potatoes, seasonal vegetables, all the traditional trimmings and a rich meaty gravy
(GF Available)

Spiced Roast Gammon

Slow-cooked gammon infused with cloves and cinnamon, served with wholegrain mustard mash, seasonal vegetables and a jug of apple and onion cider gravy (GF)

Salmon Fillet

Oven-roasted salmon fillet topped with a lemon and herb butter, served with crushed new potatoes and seasonal vegetables (GF)

Pearled Barley Winter Stew

Hearty pearled barley stew with British winter vegetables, finished with parsley oil and a crisp parsnip garnish (Vg)

DESSERTS

Christmas Pudding

Packed with fruit and served with our home made brandy cream, single cream or custard

Treacle Tart

A golden, sticky treacle tart with warming notes of lemon and ginger, served warm with a dollop of clotted cream (V)

Apple & Cinnamon Crumble

Baked Bramley apples with a hint of cinnamon, topped with a golden, buttery crumble. Served warm with custard or single cream (V)



Coffee Panna Cotta

A silky set cream infused with rich coffee, served with a crisp biscotti

Artisan Organic Ice Cream or Vegan Sorbet (2 scoops)

Ice cream: Vanilla, Strawberry, Chocolate, Mint Choc Chip, Salted Caramel

Sorbet: Mango, Raspberry

Cheese Board (£9 supplement)

A board filled with British Stilton and Cheddar, French Camembert, crispy crackers, apples, walnuts and a pot of honey

2 COURSES £30

3 COURSES £35

CHILDREN HALF PRICE
(UNDER 12)

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.

CHAMPAGNE AND SPARKLING ADDITIONS!

Make your day extra special!

Tattinger Brut Réserve Champagne

£12 per 125ml Flute

£70 per 75cl Bottle

Bouché Père et Fils Cuvée Brut Réserve Champagne

£8 per 125ml Flute

£26 per 37.5cl Bottle

£46 per 75cl Bottle

Balfour English Sparkling Wine

£9 per 125ml Flute

£52 per 75cl bottle

Balfour English Rose Sparkling Wine

£10 per 125ml Flute

£58 per 75cl Bottle

Bottega Zero (0% Alcohol) Sparkling Wine

£3 per 125ml Flute

£10 per 75cl Bottle

To be booked in Advance....



CHRISTMAS PARTY PRE-ORDER

DATE: _____

TIME: _____

PPL: _____

TABLE NO: _____

NAME: _____

ADDRESS: _____

PHONE NO: _____

E-MAIL : _____

Starters	No. Required	Main Courses	No. Required	Desserts	No. Required
Parsnip Soup		Christmas Turkey		Christmas Pudding	
Mixed Game Terrine		Spiced Gammon		Treacle Tart	
Mackerel Pate		Salmon Fillet		Apple Crumble	
Wild Mushrooms		Winter Stew		Coffee Panna Cotta	
				Cheeseboard (+£9)	

DEPOSIT TAKEN: £

THE
FOX & GOOSE
COUNTRY PUB & HOTEL