

THE FOX & HOUNDS

KITCHEN

STARTERS

Prawn cocktail in Marie Rose dressing with crisp lettuce and a slice of lemon. *(GF)*

Fig & goats cheese pastry parcels with salad and balsamic glaze. *(V)*

Tempura coated king prawns with sweet chilli drizzle.

Mozzarella bites with hot honey dip. *(V, GF)*

MAINS

FESTIVE ROAST

Roasted turkey breast, stuffing and a pig in blanket served with roast potatoes, honey roasted root vegetables, pancetta and chestnut sprouts, peas, gravy and a homemade Yorkshire pudding.

VEGAN FESTIVE ROAST

Chestnut and cranberry roast, served with roast potatoes, honey roasted root vegetables, chestnut sprouts, peas, gravy and a homemade Yorkshire pudding. *(V, VG**, GF**)*

SEA BASS

Pan seared sea bass, served with potato dauphinoise and grilled vegetables with a hot honey glaze. *(GF)*

PUDDINGS

Individual Christmas pudding with brandy cream.

Jam sponge pudding served with custard.

Sticky toffee pudding served with vanilla ice cream.

Affogato - Creamy vanilla ice cream, topped with amaretto liquor and crumbled Biscoff, served with hot espresso. *(VG**, GF**)*

Bookings of 10 people or more will require a pre order and a deposit of £5 per person.

2 COURSES £28 | 3 COURSES £33 | GLASS OF FIZZ £5

*V Vegetarian | VG Vegan | GF Gluten Free | GF** Gluten Free Available | VG** Vegan Available*

If you have a food allergy, intolerance, or you have any dietary requirements, please speak to a member of the team.
Any tips received are shared between our wonderful team. **(XMAS SET 26)**