



PRIVATE DINING AT THE AVIARY



- PRIVATE DINING -

Thank you for emailing The Fox and Willow about private dining for 'The Aviary'. The Aviary is our private dining room that can accommodate up to 22 people with a minimum of 14[†].

We exclusively offer a Set Menu within The Aviary*. Please see the Menu on the back of this booklet, with the prices visible at the base of the page. Please note that there is a minimum requirement of 2 courses per person. However, if there are children within the group or any dietary requirements, we can cater to those individuals. All food and drink ordered must be on one bill, which will be given at the end of your visit. The bill must be settled with one or two payments. We are unable to split or separate bills.

To secure a booking, we will require a £10 per person deposit which is non-refundable but transferable in the event of cancellation. This deposit amount is deducted from your bill at the end of your meal. Unfortunately, a reservation is not in place until we have received a deposit.

The Aviary is located on the second floor of our venue and does not have wheelchair access. Therefore, several steps leading to the room may be a factor to consider before making your reservation. We do have toilet facilities located next to The Aviary.

Please note that we do not allow any table confetti, banners or anything that sticks to walls due to the paint and wallpaper in the room. We can however allow any free standing decorations such as balloon displays.

If you would like to go ahead and book or have any questions, please do not hesitate to contact us at 01292 262846, and someone can assist you there!

We look forward to welcoming you at The Fox and Willow!

Please arrive at the time of your booking. For example, if your reservation is set for **5:00 pm**, we will be ready to warmly welcome you and your party promptly at that hour. This allows us to comfortably seat you, giving you ample time to settle in and explore our menu. **Your order will be taken 30 minutes from your scheduled arrival time.**

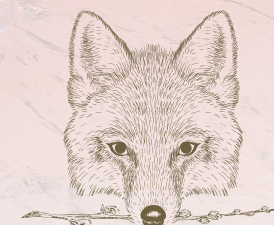
It's important to note that our service operates on a precise schedule. If your entire party does not arrive on time by the designated ordering time, we may face limitations in accommodating late arrivals without disrupting the dining experience for other guests.

This time structure is designed to provide you with the best dining experience possible. It ensures that all our restaurant guests in the main restaurant area or our private dining room enjoy the same level of attentive service.

Additionally, we cannot separate bills. There will be one final bill at the end of your meal.

Thank you again for choosing The Fox & Willow for your celebration. We eagerly anticipate hosting you and your guests and creating lasting memories together.

We apply a discretionary optional 8% service charge to the bill for all parties. 100% of all service charge goes to our valued staff.



THE FOX & WILLOW

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info@thefoxandwillow.com

[†]14 minimum persons - this is the minimum number that we will book into The Aviary. If your number drops below this you will be charged £35 per guest below this number or, if you contact us 48 hours before, we will move your party out of this room if you are below the minimum number.

The time that you are booked in is your strict arrival time. Your order will be taken 30 minutes after this time. If all of your party haven't arrived we will have to take the order without them.

*Just so you know, set menus may change if your booking is far in advance.



STARTERS

HOI SIN SHREDDED DUCK SPRING ROLLS

Finely Sliced Asian Vegetables, Ginger, Lemongrass, with Pickled Red Cabbage & Hoi Sin Sauce

BANG BANG TANDOORI CHICKEN SALAD

Lightly Battered Chicken Strips, Creamy Hot Sauce, Crushed Peanuts, Pickled Red Onion & Watermelon Salad (GFA)

CRISPY TEMPURA

Served with Sweet Chilli, Lemongrass Teriyaki Dipping Sauces (GFA)
Chicken // Vegetable

CHICKEN LIVER PARFAIT

With Toasted Brioche, Pear & Apple Chutney, Balsamic Dressing (GFA)

MIXED VEGETABLE SAMOSAS

Indian Spiced Onion, Potato, Pea & Carrot, with Sweet Chilli & Mint Vegan Yoghurt Dips (V/VEG)

ROASTED TOMATO, RED PEPPER & BASIL SOUP

With Freshly Baked Bloomer & Lightly Salted Butter (V/VEG/GFA)

‘KFC’

Korean Fried Chicken, with a Gochujang Sauce, on Asian Slaw with a Mango & Pineapple Salsa, Fresh Chilli & Spring Onion

MAIN COURSES

CAJUN CHICKEN STUFFED CREPES

Roasted Red Pepper & Onion, Lightly Spiced Tomato Curry Cream, Dressed Salad, Seasoned Fries

CAJUN CHICKEN

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF)

CRISPY SEABASS FILLETS

With Mediterranean Style Vegetbles, Orzo Pasta, Basil Oil, Sun-Blushed Tomatoes, Spinach & Parmesan Crumb

LAMB TAGINE

Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA)

STAROPRAMEN BATTERED FISH & CHIPS

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce & Fresh Lemon (GFA)

STEAK, GUINNESS & SAUSAGE PIE

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables

ROASTED VEGETABLE, CHICKPEA & LENTIL CURRY

With Apricot & Herb Giant Cous Cous, Vegan Mint Yoghurt & Chopped Coriander, served with Toasted Flatbread (V/VEG/GFA)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

Poached Pineapple & Coconut Sorbet

MILLIONAIRES SHORTBREAD TART

Short Crust Tart of Dulce De Leche, Milk Chocolate Mousse & Chocolate Mirror Glaze, with Crème Fraiche Ice Cream

MADAGASCAN VANILLA PANNACOTTA

With Strawberry Consommé, Pink Pepper Tuille, Poached Strawberries & Deluxe Strawberry Ice Cream

AMARENA CHERRY, AMARETTO & GINGERBREAD TRIFLE

With Vanilla Crème Brulee, topped with Griottine Cherry Sweetened Cream, Roasted Hazelnuts, White Chocolate Curls, Maple Chocolate Sauce & a Tuille Basket with Cherry Sorbet

MCGREGOR & REID OF AYR'S NEWMARKET STREET ARTISAN CHEESE SELECTION

(Please ask your server for today's selection)

Served with Homemade Chutney, Grapes, Truffled Honey & a selection of Crackers & Fruit Toasts

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. Please speak to a member of our staff about your requirements before ordering.

2 COURSES £29.95

3 COURSES £37.50

VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.



- DRINKS PACKAGES -

Celebrate your event with your favourite drink in hand.

Created by our talented Bar Team, our drinks packages are designed to set the tome for your event.

BEERS

Bucket of 12 Beers (Choose from Corona, Peroni or Estrella) £55

CELEBRATION PACKAGE

2 Bottles of Veuve Cliquot & 1 x Mini Lejay Crème de Cassis £160

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka with unlimited London Essence draught mixers £160

Bottle of Puerto de Indias Pink Gin with unlimited London Essence draught mixers £125

Bottle of Edinburgh Gin (Choose from Original, Rhubarb & Ginger or Raspberry) with unlimited London Essence draught mixers £130

Bottle of Glengoyne 12y/o with Ice & Water £130

Bottle of Balvenie with Ice & Water £130

Bottle of Auchentoshan with Ice & Water £140

WINE

WHITE

Santa Ema Ruta 5 Sauvignon Blanc, Chile £28

Sand Boy Albarino, Spain £41

Otu Sauvignon Blanc Marlborough, New Zealand £45

RED

Santa Ema Ruta 5 Merlot, Chile £28

Montanes Malbec, Argentina £40

Chocolate Box Shiraz, Australai £45

ROSÉ

Black Rock Zinfandel Rosé, USA £28

Sea Change Provence Rosé, France £45

Whispering Angel Provence Rosé, France £65

PROSECCO

Brilla Prosecco N/V, Italy £37.50

CHAMPAGNE

Laurent-Perrier Cuvee Rosé Brut, France £114