Season's Greetings
FROM EVERYONE AT
THE FOX & WILLOW

CHRISTMAS 2026

Eat. Celebrate. Be together.

The most wonderful memories are made when we gather together.

Christmas can look a little different every year. New traditions begin, old ones stay with us, and some people are held especially close in our thoughts.

Around every Christmas table are the people who are here, the people we miss, and the memories that stay with us.

It's the warmth of a welcome.
The clink of glasses. The laughter.
Family, friends and familiar faces.

The food that feels like home.
The stories we tell again and again.
The moments we share and the memories we carry with us long after Christmas is over.

Some seats may change over the years, but the love, stories and traditions around the table remain.

Welcome to The Fox & Willow

FESTIVE OPENING HOURS

1st - 24th December : 9am - Late

Christmas Day : Closed

Boxing Day : Closed

27th - 31st December : 9am - Late

New Year's Day : 12 - 6pm (last seating)

New Year's Day Market : 12 - 4pm

FESTIVE OUT FOR LESS

This Menu is available every Mon-Thurs from 30th November until, and inclusive of, the 17th December, then will be unavailable for the remainder of the Festive Period.

Restaurant: 2 Courses £22.95 / 3 Course £28.95;
Aviary: 2 Courses £25.95 / 3 Courses £31.95

Starters

Chicken Liver Pate
With Pickled Winter Berries, Isle of Arran Plum & Apple Chutney, Toasted White Bloomer (GFA)

Mildly Spiced Butternut Squash, Coconut & Chilli Soup
With White Bloomer & Lightly Salted Butter (V/VEG/GFA)

Whipped Goats Cheese & Hot Honey Bruschetta
Mixed Beets, Candied Pecans, Rocket Salad & Raspberry Vinaigrette (VEG)

King Prawn Pil Pil
Sweet Chilli, White Wine & Parsely with Charred Lemon & Toasted Garlic Bread

Prawn, Apple & Crayfish Cocktail
With Bloody Mary Marie Rose, Little Gem, Buttered Brown Bread & Fresh Lemon

Thyme Baked Creamy Garlic Mushrooms
With a Pamesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Toast (VEG/GFA)

Main Courses

Traditional Roast Turkey
With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Buttered Vegetables, Chipolatas, Homemade Gravy & Cranberry Sauce (GFA) (£3 Supplement)

Rich Chianti Braised Beef Ragu Pappardelle
Pulled Beef, in a Rich Red Wine & San Marzano Tomato Sauce, finished with Fresh Basil, Butttered Pasta & Freshly Grated Parmesan

Wild Mushroom & Spinach Rigatoni
In a Parmesan & Crème Fraiche Sauce, topped with BBQ Charred Garlic Bread (VEG)

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

Upside Down Fish Pie
Smoked Haddock, King Prawn & Pea Gratin, on top of Creamed Potatoes, in a White Wine Parmesan Cream, with Pangrattato Crumb

Staropramen Battered Fish Goujons
With Skinny Koffman Fries, Tartare Sauce, Charred Lemon & Curry Sauce (GFA)

Bang-Bang Tandoori Chicken Salad
Battered King Prawns or Chicken coated in a Creamy Hot Sauce, served on a Crushed Peanut, Pickled Red Onion & Watermelon Salad, with Little Gem, Fresh Lime, Chilli & Spring Onion (GFA)

Cauliflower & Chickpea Rendang Curry
In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (V/VEG/GF)

Sides

Corn Ribs (VEG/GF) **£6.95**
With Chipotle Mayo Dip

Sweet Potato Fries (V/VEG/GF) **£4.95**

Koffman Fries (V/VEG/GF) **£4.95**

Cajun Spiced Koffman Fries (V/VEG/GF) **£4.95**

Creamed Chive Mash (VEG/GF) **£5.50**

Honey Glazed Pigs in Blankets **£6.95**

Beef Tallow Roast Potatoes **£6.50**

Truffle Mayo, Crispy Bacon & Parmesan Triple Cooked Chips (VEG/GF) **£6.95**

Salt & Vinegar Seasoned Onion Rings (VEG) **£5.25**

Bombay Style Potatoes (V/VEG/GF) **£7.50**
Parmentier Potatoes, Spring Onion, Chilli, Onions & Peppers, combined with Indian Spices

Indonesian Fries (V/VEG/GF) **£7.50**
Sauted Skinny Fries, with Onions & Peppers, topped with Rendang Sauce & Mint Yoghurt, Spring Onion & Chilli

House Salad (V/VEG/GF) **£6.95**
Little Gem Lettuce, Mixed Leaves, Cucumber, Cherry Tomato, Fresh Red Onion, Pickled Red Onion, Balsamic, Pesto & Classic Vinaigrette

Desserts

Biscoff Profiteroles
Choux Pastry filled with Biscoff Cream, Salted Caramel Sauce, Toffee Popcorn, Warm Bsicoff Sauce, Tablet Ice Cream (VEG)

White Chocolate & Raspberry Pannacotta
With Chambord Soaked Raspberries, White Chocolate Curls, Dried Raspberry & Vanilla Ice Cream (GF)

Tiramisu
Layers of Amaretto Mascarpone Mousse, Liquer & Coffee Soaked Saviordi Biscuits, Grated Chocolate Shavings, served with Vanilla Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

Sticky Toffee Pudding
With Homemade Butterscotch Sauce & Vanilla Ice Cream (VEG)

Macgregor & Reid Select Blue Cheese
Served with Gingerbread & Homemade Chutney (VEG/GFA)

Coffee & Mince Pies £4.95

TINSEL & TOAST

This menu is available every Fri-Sun from 27th November until 20th December and then every day after until 3rd January. Not available after 6pm on Hogmanay.

Restaurant: 2 Courses £34.95 / add any Dessert £7.50;
Aviary: 2 Courses £36.95 / add any Dessert £7.50

Starters

Chicken Liver Pate
With Pickled Winter Berries, Isle of Arran Plum & Apple Chutney, Toasted White Bloomer (GFA)

Whipped Goats Cheese & Hot Honey Bruschetta
Mixed Beets, Candied Pecans, Rocket Salad & Raspberry Vinaigrette (VEG/GFA)

Spiced Red Wine Poached Pear
Toasted Walnuts & Blue Cheese Salad, Reduced Balsamic Glaze (VEG/GF)

Thyme Baked Creamy Garlic Mushrooms
With a Pamesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Toast (VEG/GFA)

Mildly Spiced Butternut Squash, Coconut & Chilli Soup
With White Bloomer & Lightly Salted Butter (V/VEG/GFA)

Pulled Chicken & Wild Mushroom Arancini
Truffle Mayonnaise, Freshly Grated Parmesan & Fresh Herb Oil

Hendricks of Girvan Dill Cured Salmon & Bloody Mary Prawn Marie Rose
Fennel Shavings, Charred Lemon & Buttered Brown Bloomer (GFA)

Main Courses

Traditional Roast Turkey
With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Buttered Vegetables, Chipolatas, Homemade Gravy & Cranberry Sauce (GFA)

Breast of Chicken Stuffed With Cranberry & Brie
Wrapped in Ayrshire Bacon, Parmentier Potatoes, Honey Roast Carrots & Thyme Jus (GF)

Slow Cooked Beef Shin Bouguignon
Crispy Bacon, Pearl Onions, Button Mushrooms, served in a Rich Red Wine Sauce with Creamed Chive Mash & Roasted Vegetables (GF)

Marinated Pork Loin
With a Garlic, Rosemary & Pink Pepper Crumb, Honey Glazed Carrots, Parsnip Crisps, Cider & Chive Cream Sauce (GFA)

Grilled Seabass Fillets
On a Chorizo, Paprika & Chickpea Stew, Garlic Roasted Tenderstem with Parmesan & Green Herb Oil (GF)

Wild Mushroom, Creamed Leek & Blue Cheese Wellington
Served with Charred Aspargus, Dauphinoise Potatoes & White Wine Cream Sauce (VEG)

King Prawn & Smoked Salmon Pappardelle Pasta
With Slow Cooked San Marzano Tomatoes, Chilli & Piperade with Freshly Grated Parmesan & Charred Garlic & Herb Bread (GFA)

10oz Ribeye Steak
28 Days Hung Scottish Ribeye served with Roasted Tomato, Grilled Garlic Mushrooms, Triple Cooked Chunky Chips & Peppercorn Sauce (GF) (£12 Supplement)

Sides

Corn Ribs (VEG/GF) **£6.95**
With Chipotle Mayo Dip

Sweet Potato Fries (V/VEG/GF) **£4.95**

Koffman Fries (V/VEG/GF) **£4.95**

Cajun Spiced Koffman Fries (V/VEG/GF) **£4.95**

Creamed Chive Mash (VEG/GF) **£5.50**

Honey Glazed Pigs in Blankets **£6.95**

Beef Tallow Roast Potatoes **£6.50**

Truffle Mayo, Crispy Bacon & Parmesan Triple Cooked Chips (VEG/GF) **£6.95**

Salt & Vinegar Seasoned Onion Rings (VEG) **£5.25**

Bombay Style Potatoes (V/VEG/GF) **£7.50**
Parmentier Potatoes, Spring Onion, Chilli, Onions & Peppers, combined with Indian Spices

Indonesian Fries (V/VEG/GF) **£7.50**
Sauted Skinny Fries, with Onions & Peppers, topped with Rendang Sauce & Mint Yoghurt, Spring Onion & Chilli

House Salad (V/VEG/GF) **£6.95**
Little Gem Lettuce, Mixed Leaves, Cucumber, Cherry Tomato, Fresh Red Onion, Pickled Red Onion, Balsamic, Pesto & Classic Vinaigrette

Desserts

Biscoff Profiteroles
Choux Pastry filled with Biscoff Cream, Salted Caramel Sauce, Toffee Popcorn, Warm Bsicoff Sauce, Tablet Ice Cream (VEG)

Tiramisu
Layers of Amaretto Mascarpone Mousse, Liquer & Coffee Soaked Saviordi Biscuits, Grated Chocolate Shavings, served with Vanilla Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

Sticky Toffee Pudding
With Homemade Butterscotch Sauce & Vanilla Ice Cream (VEG)

Fox Festive Trifle
Sherry Soaked Spiced Christmas Sponge, Cranberry & Rasin Compote, Orange, Cranberry & Cinnamon Jelly, Vanilla Custard, Whipped Mascarpone, Gingerbread Crumb & Warm Brandy Caramel Drizzle & Chocolate Shards (VEG/GFA)

White Chocolate & Raspberry Pannacotta
With Chambord Soaked Raspberries, White Chocolate Curls, Dried Raspberry & Vanilla Ice Cream (GF)

Blackforest Pavlova
Homemade Meringue, topped with Cherry Ripple Vanilla Cream, Cherry Compote, Chocolate Ganache, Cherry Sorbet, Amarena Syrup, Chocolate Shards (VEG/GF)

Coffee & Mince Pies £4.95

PRIVATE DINING & EVENTS

When it comes to creating special occasions, we go above and beyond. Our stunning selection of private dining and event spaces, bringing together unique character & elegant charm, combine to bring your festive fun to life and ensure the perfect experience.

Whether you are looking to host family festive traditions, entertaining friends or organising the office Christmas party, our private dining rooms can be booked for breakfast / lunch / dinner / drinks. Seasonal menus can be created and tailored to your individual needs and to suit all preferences.

Our dining rooms provide versatile spaces, and are decorated with a festive feel. Our dedicated team will ensure everythng runs seamlessly from booking through to the event itself.

The Peacock Lounge

The Terrace

The Aviary

A FESTIVE CHEERS

Rhubarb Hugo
Edinburgh Rhubarb & Ginger Gin, Elderflower Syrup, Mint, Lime, Soda, Prosecco £10.25

Seaside Spritz
Limoncello, Edinburgh Seaside Gin, Prosecco, Lemon & Sugar Syrup £10.25

Raspberry Ripple Spritz
Edinburgh Raspberry Gin, Monin Vanilla Syrup, Fresh Raspberries, Mint, Soda, Prosecco £10.25

Blood Orange Negroni
Blood Orange Gin, Campari, Martini Rosso, Orange Bitters, Crushed Cardamom, Orange Twist £10.25

Maple Old Fashioned
Bourbon Whiskey, Bitters, Maple Syrup, Apple Syrup, Cinnamon Stick £10.25

Spiced Pear Martini
Pear Vodka, Martini Extra Dry, Lemon Juice, Winter Spice Syrup, Dehydrated Pear £10.25

Cherry Vanilla Manhattan
Rye Whiskey, Martini Rosso, Cherry Liqueur, Vanilla Syrup, Bitters, Maraschino Cherry / Orange Twist £10.25

Blood Orange Spritz
Blood Orange Gin, Prosecco, Soda, Rosemary, Orange Slices £10.25

Blackberry And Thyme Spritz
Blackberry Gin, Crushed Blackberries Prosecco, Soda, Thyme Leaves, Blackberry £10.25

Pear And Ginger Spritz
Pear Vodka, Ginger Syrup, Prosecco, Soda £10.25

Sloe Down Spritz
Sloe Gin, Apple Syrup, Winter Spices Blend, Lemon Juice, Prosecco, Soda £10.25

Plum Rum Sour
Kraken Rum, Plum Syrup, Lime Juice, Cinnamon, Bitters, Egg White £10.25

Bramble
Dry Gin, Lemon Juice, Gomme, Crushed Blueberries, Crushed Blackberries, Chambord £10.25

Mulled Wine Special
Red Wine, Spiced Apple Juice, Brandy, Orange, Lemon, Cranberry, Brown Sugar Cinnamon, Clove, Star Anise, Cardamom, Ginger, Vanilla £10.25

STARTERS

Pulled Pork & Asian Vegetable Spring Roll
On Hoi Sin Noodles, Spring Onion, Sesame & Charred Lime £10.95

Mildly Spiced Butternut Squash, Coconut & Chilli Soup
With White Bloomer (V/VEG/GFA) £7.95

Whipped Goats Cheese & Hot Honey Bruschetta
Mixed Beets, Candied Pecans, Rocket Salad & Raspberry Vinaigrette (VEG) £9.75

Chicken Liver Pate
With Isle of Arran Plum & Apple Chutney, Toasted White Bloomer (GFA) £9.95

Thyme Baked Creamy Garlic Mushrooms
With a Parmesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Bread (VEG/GFA) £9.95

Tempura Selection
Classic Chicken or King Prawn served with Sweet Chilli & Oriental Dressing (GFA) £9.95 / £10.95
Monkfish Tempura Satay Mayonnaise, Carrot, Roasted Peanut & Cucumber Salad (GFA) £12.95
Vegetable Fritto Misto with Sweet Chilli & Garlic Mayonnaise with Lemon Gremolata (VEG/GFA) £9.25

Salt & Chilli Calamari
With Cucumber Slaw, Lemon Garlic Aioli, Chopped Red Chilli & Fresh Lime (GFA) £10.95

Steakhouse Burger Sliders
2 Mini Burgers with Red Onion Chutney, Vintage Cheddar, Pulled Pork, Pickles £10.95

Spiced Red Wine Poached Pear
Toasted Walnuts & Blue Cheese Salad, Reduced Balsamic Glaze (VEG/GF) £9.25

KFC
Korean Fried Chicken £10.25
Vegan Korean Fried Cauliflower (V/VEG/GFA) £9.25
Korean Fried Breaded King Prawns £11.95
Cold Noodle Salad, Mango Salsa & Gochuyang Dressing

Pulled Chicken & Wild Mushroom Arancini
Truffle Mayonnaise, Freshly Grated Parmesan & Fresh Herb Oil £9.95

Hendricks Of Girvan Dill Cured Salmon & Bloody Mary Prawn Marie Rose
Fennel Shavings, Charred Lemon & Buttered Brown Bloomer (GFA) £13.50

SIDES

Corn Ribs (VEG/GF) With Chipotle Mayo Dip	**£6.95**
Sweet Potato Fries (V/VEG/GF)	**£4.95**
Koffman Fries (V/VEG/GF)	**£4.95**
Cajun Spiced Koffman Fries (V/VEG/GF)	**£4.95**
Creamed Chive Mash (VEG/GF)	**£5.50**
Honey Glazed Pigs in Blankets	**£6.95**
Beef Tallow Roast Potatoes	**£6.50**
Truffle Mayo, Crispy Bacon & Parmesan Triple Cooked Chips (VEG/GF)	**£6.95**
Salt & Vinegar Seasoned Onion Rings (VEG)	**£5.25**
Bombay Style Potatoes (V/VEG/GF) Parmentier Potatoes, Spring Onion, Chilli, Onions & Peppers, combined with Indian Spices	**£7.50**
Indonesian Fries (V/VEG/GF) Sauted Skinny Fries, with Onions & Peppers, topped with Rendang Sauce & Mint Yoghurt, Spring Onion & Chilli	**£7.50**
House Salad (V/VEG/GF) Little Gem Lettuce, Mixed Leaves, Cucumber, Cherry Tomato, Fresh Red Onion, Pickled Red Onion, Balsamic, Pesto & Classic Vinaigrette	**£6.95**

MAIN COURSES

Traditional Roast Turkey
With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Buttered Vegetables, Chipolatas, Homemade Gravy & Cranberry Sauce (GFA) £21.95

Staropramen Battered Fish & Chips
Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce & Fresh Lemon (GFA) £18.95
Add **Curry Sauce** £2.00

Bang-Bang Tandoori Salad
Battered King Prawns or Chicken coated in a Creamy Hot Sauce, served on a Crushed Peanut, Pickled Red Onion & Watermelon Salad, with Little Gem, Fresh Lime, Chilli & Spring Onion (GFA)
Chicken £19.95 // **King Prawn** £20.95

Peanut Coconut Chicken Curry
Served with Basmati Rice, Prawn Crackers, Peanut Crumb, Spring Onion & Chilli (GF) £19.95

GRILL

Fillet (230g) (GF) £39.95 **Sirloin** (285g) (GF) £36.95 **Ribeye** (285g) (GF) £36.95
Expertly hung by Wright Family Butchers of Girvan and served with Roasted Tomato, Grilled Garlic Mushrooms & Triple Cooked Chips (GF)

Selection of Sauces... £3.95 each
Pink Peppercorn (GF), Diane (GF), Bearnaise (GF), Rosemary Jus (GF), Garlic Chive Butter (GF)

Hamburger Deluxe
Double Beef Patty topped with Pulled Pork, Beef Fat Onions, BBQ Gravy, Vintage Cheddar, Burger Sauce, Gem Lettuce, Beef Tomato, Pickles & Koffman Fries £19.95

Jerk Spiced BBQ Chicken Burger
Red Cabbage Slaw, Mango Salsa, Dill Pickles, Satay Mayonnaise served in a Toasted Seeded Brioche Bun with Koffman Fries £18.95

The Butcher's Block (serves 2)

Beef Wellington, Ribeye & Fillet Steak
Served with Roasted Tomatoes, Grilled Garlic Mushrooms, Triple Cooked Chips and 2 Sauces of your choice (GF) £85.00

Lamb Tagine
Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA) £23.95

Marinated Pork Loin
With a Garlic, Rosemary & Pink Pepper Crumb, Honey Glazed Carrots, Parsnip Crisps, Cider & Chive Cream Sauce (GFA) £21.50

King Prawn & Smoked Salmon Pappardelle Pasta
With Slow Cooked San Marzano Tomatoes, Chilli & Piperade with Freshly Grated Parmesan & Charred Garlic & Herb Bread (GFA) £23.95

Cajun Chicken
Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF) £19.95

Chicken Schwarma Skewer
Served with Basmati Rice, Charred Lime, Mint Yoghurt, Pickled Red Onions, Tandoori Sauce & a Khobez Flatbread £20.95

Trio of Locally Sourced Seafood
Served with Herby Parmentier Potatoes, Tenderstem Broccoli & a Smoked Bacon Butter Sauce (GFA) £29.95

Steak, Guinness & Sausage Pie
Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables £19.95

Sizzling Fajita Skillets
Served with Flour Tortillas, Red Pepper Salsa, Sour Cream, Cheddar & Avocado Guacamole (GFA)
Chicken £19.95 / **King Prawn** £21.50 / **Vegetable** (V/VEG) £18.95 / **Chicken & King Prawn** £20.95

Slow Cooked Beef Shin Bouguignon
Crispy Bacon, Pearl Onions, Button Mushrooms, served in a Rich Red Wine Sauce with Creamed Chive Mash & Roasted Vegetables (GF) £22.50

Grilled Seabass Fillets
Served on a Chorizo, Smoked Paprika & Chickpea Stew, Garlic Roasted Tenderstem Broccoli, Parmesan & Green Herb Oil (GF) £22.95

Beef Wellington
Fillet of Beef, wrapped in Parma Ham, Duxelle Mushrooms and Encased in All Butter Puff Pastry, served with Creamy Chive Mash, Tenderstem Broccoli, Baby Carrots & Rosemary Red Wine Jus £38.95

Cajun Chicken Rigatoni
Mildly Spiced San-Marzano Tomato Sauce, with Red Pepper & Onion, served with Parmesan & Toasted Garlic Bread £18.95

Breast of Chicken Stuffed With Cranberry & Brie
Wrapped in Ayrshire Bacon, Parmentier Potatoes, Honey Roast Carrots & Thyme Jus £20.50

Monkfish & King Prawn Rendang Curry
In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (GF) £26.95
Why not try our **Vegan Cauliflower & Chickpea** version instead? (V/VEG/GF) £18.95

DESSERTS

Biscoff Profiteroles
Choux Pastry filled with Biscoff Cream, Salted Caramel Sauce, Toffee Popcorn, Warm Bsicoff Sauce, Tablet Ice Cream (VEG) £9.25

Fox Festive Trifle
Sherry Soaked Spiced Christmas Sponge, Cranberry & Rasin Compote, Orange, Cranberry & Cinnamon Jelly, Vanilla Custard, Whipped Mascarpone, Gingerbread Crumb & Warm Brandy Caramel Drizzle & Chocolate Shards (VEG/GFA) £9.50

Tiramisu
Layers of Amaretto Mascarpone Mousse, Liquer & Coffee Soaked Saviordi Biscuits, Grated Chocolate Shavings, served with Vanilla Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG) £9.25

White Chocolate & Raspberry Pannacotta
With Chambord Soaked Raspberries, White Chocolate Curls, Dried Raspberry & Vanilla Ice Cream (GF) £9.25

Sticky Toffee Pudding
With Homemade Butterscotch Sauce & Vanilla Ice Cream (VEG) £8.95

Blackforest Pavlova
Homemade Meringue, topped with Cherry Ripple Vanilla Cream, Cherry Compote, Chocolate Ganache, Cherry Sorbet, Amarena Syrup, Chocolate Shards (VEG/GF) £9.25

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 (VEG/GFA) £11.95

Ice Cream & Sorbet Selection
3 Scoops of the Following Flavours £7.25
Ice Cream (VEG/GF)
Vanilla / Raspberry Ripple
Coconut / Strawberry / Chocolate
Sorbet (V/GF)
Cherry / Ginger Beer
Mango / Raspberry

Vegan Mango & Coconut Cheesecake
With Passion Fruit Coulis (V) £8.95

Vegan Trillionaire Tart
Served with Cherry Sorbet (V) £8.95

Vegan Chocolate Brownie
Served with Fresh Raspberries & Raspberry Sorbet (V) £8.95

FESTIVE VEGAN MENU

Starters

Mildly Spiced Butternut Squash, Coconut & Chilli Soup
With White Bloomer (V/VEG/GFA) £7.95

Thyme Baked Creamy Garlic Mushrooms
With a Parmesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Bread (VEG/GFA) £9.95

Vegetable Fritto Misto
With Sweet Chilli & Garlic Mayonnaise with Lemon Gremolata (V/VEG) £9.25

Coal BBQ Charred Corn on the Cob
Kombu Seasoning, Chilli Butter, Parmesan (VEG/GF) £9.25

Vegan Korean Fried Cauliflower
Cold Noodle Salad, Mango Salsa & Gochuyang Dressing (V/VEG/GFA) £9.25

Vintage Cheddar Rarebit On Toast
Tomato & Basil Relish with Dressed Watercress (VEG) £9.25

Whipped Goats Cheese & Hot Honey Bruschetta
Mixed Beets, Candied Pecans, Rocket Salad & Raspberry Vinaigrette (VEG) £9.75

Spiced Red Wine Poached Pear
Toasted Walnuts & Blue Cheese Salad, Reduced Balsamic Glaze (VEG) £9.25

Main Courses

Artisan Margherita Pizza
Tomato Sugo, Fresh Basil, Mozzarella (VEG) £16.95

Wild Mushroom & Spinach Rigatoni
In a Parmesan & Crème Fraiche Sauce, topped with BBQ Charred Garlic Bread (VEG) £17.95

Wild Mushroom, Creamed Leek & Blue Cheese Wellington
Served with Charred Aspargus, Dauphinoise Potatoes & White Wine Cream Sauce £19.95

Vegan Cajun Burrito
With Spicy Rice, Guacamole, Grated Cheddar, Red Peppers, Mango Salsa (V/VEG) £17.95

Sizzling Vegetable Fajita Skillets
Served with Flour Tortillas, Red Pepper Salsa, Sour Cream, Cheddar & Avocado Guacamole (V/VEG) £18.95

Cauliflower & Chickpea Rendang Curry
In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (V/VEG/GF) £18.95

Desserts

Vegan Mango & Coconut Cheesecake
With Passion Fruit Coulis (V/VEG) £8.95

Vegan Trillionaire Tart
Served with Cherry Sorbet (V/VEG) £8.95

Vegan Chocolate Brownie
Served with Fresh Raspberries & Raspberry Sorbet (V/VEG) £8.95

Trio of Sorbet
Cherry, Ginger Beer, Mango or Raspberry (V/VEG) £7.25

HOGMANAY

3 Course Dinner & Canapés £65.00pp
6.30-9.30pm

Live Singer during Dinner • DJ from 9.30pm until 1am

Normal A La Carte Menu served in our terrace between 4.30pm-6.15pm

Canapés

Savoury Profiterole
With Honey Whipped Goats Cheese, Cranberry (VEG)

Cranberry Toast with Chicken Liver Parfait
Red Onion Chutney, Balsamic (GFA)

Pulled Brisket Bruschetta
Pickled Red Cabbage, Horseradish Mayo (GFA

Starters

Scotch Broth
With Lightly Salted Butter & White Bloomer

Monkfish Tempura
Satay Mayonnaise, Carrot, Roasted Peanut & Cucumber Salad (GFA)

Ham Hough & Blue Cheese Croquettes
With Tangy Piccalilli & Mustard Mayonnaise

Smoked Salmon, Trout & Gremolata Roulade
Fennel & Radish Salad, Dill Lemon Butter (GF)

Chicken Liver Pate
With Pear & Apple Chutney, Melba Toast & Balsamic Dressing (GFA)

Tian of Prawn & Crayfish
With Pickled Watermelon, Romaine Lettuce, Fresh Lemon & Marie Rose Sauce (GF)

Vintage Cheddar Rarebit on Toast
Tomato & Basil Relish with Dressed Watercress (VEG/GFA)

Main Courses

Herb & Mustard Crumbed Rack Of Lamb
Parnsip & Thyme Mash, Confit Shallots, Glazed Chantenay Carrots & Redcurrant Jus (GFA)

Breast of Chicken with Ham Hough Mousse
Wrapped In Pancetta, With A Celeriac Fondant, Charred Asparagus & Wild Mushroom Sauce (GF)

Wild Mushroom, Creamed Leek & Blue Cheese Wellington
Served With Charred Aspargus, Dauphinoise Potatoes & White Wine Cream Sauce (VEG)

Salmon en Croute
Salmon & Creamed Leeks Encased In Puff Pastry, With Garlic Buttered Tenderstem Broccoli, Parisienne Potatoes, Lemon & Chive Butter Sauce

Roast Gressingham Duck Breast
With Dauphinoise Potatoes, Roasted Beets, Butternut Squash Puree, Bramble Syrup (GF)

6oz Fillet Steak
With A Haggig, Neeps & Tatties Gateaux, Roasted Vine Tomatoes, Whisky & Pink Peppercorn Sauce (GF)

Cauliflower & Chickpea Rendang Curry
In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (V/VEG/GF)

Desserts

Tiramisu
Layers of Amaretto Mascarpone Mousse, Liquer & Coffee Soaked Saviordi Biscuits, Grated Chocolate Shavings, served with Vanilla Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

Fox Festive Trifle
Sherry Soaked Spiced Christmas Sponge, Cranberry & Rasin Compote, Orange, Cranberry & Cinnamon Jelly, Vanilla Custard, Whipped Mascarpone, Gingerbread Crumb & Warm Brandy Caramel Drizzle & Chocolate Shards (VEG/GFA)

Biscoff Profiteroles
Choux Pastry Filled With Biscoff Cream, Salted Caramel Sauce, Toffee Popcorn, Warm Bsicoff Sauce, Tablet Ice Cream (VEG)

White Chocolate & Raspberry Pannacotta
With Chambord Soaked Raspberries, White Chocolate Curls, Dried Raspberry & Vanilla Ice Cream (GF)

Sticky Toffee Pudding
With Homemade Butterscotch Sauce & Vanilla Ice Cream (VEG)

Blackforest Pavlova
Homemade Meringue, topped with Cherry Ripple Vanilla Cream, Cherry Compote, Chocolate Ganache, Cherry Sorbet, Amarena Syrup, Chocolate Shards (VEG/GF)

FESTIVE FOX EVENTS

Thursday 3rd December

Abba Great Christmas

2 Course Menu & Cocktail on Arrival £39.95

Join us for a night of glitter, glamour and all your favourite ABBA anthems, with a delicious 2 Course Christmas Menu, fabulous live entertainment & plenty of festive fun.

Thursday 10th December

Reef, Beef & Bublé

3 Course Menu & Glass of Bubbles on Arrival £49.95

Our menu, celebrating our festive twist on seafood & grill, with the unforgattable tones of our Michael Bublé tribute with festive favourites, a little romance & plenty of Christmas spirit.

Sunday 13th December, 12-4pm

Christmas Jumper Family Brunch

Adults (2 Courses) £29.95

Kids (Up to 10 years / 2 Courses) £16.95

Add a Dessert for £7.95 (Adults) / £4.00 (Kids)

Santa Claus • Face Painter • Live Music • 2 Course Lunch Menu • Mulled Wine

Thursday 17th December and Monday 28th December

Fox Christmas Quiz Nights

8pm start until late

Bingo • Drinks Promos • Half Time Snacks for all Teams

NEW YEAR'S DAY FOOD MARKET TAKEAWAY

12pm - 4pm

Come visit our food market stall, between 12 noon and 4pm, we have a wide array of food to be enjoyed as you bring in the start of a new year.

BBQ	Cakes / Traybakes
Burgers / Hot Dogs / Skewers	Mulled Wine / Cider
Individual Steak Pies	Takeaway Wine / Prosecco
Coconut Chicken Curry	Sweet Cones
Tiramisu	Cocktail Packs
Individual Cheesecake Pots	Hot Chocolate Packs

On offer and much more....

FOX GIFT VOUCHERS

Not sure what to buy that special someone for Christmas?

Gift Vouchers can be purchased online or in venue.

Gift vouchers are redeemable against any food or drink purchased at The Fox & Willow, as full or part payment.

Vouchers are valid for 6 months from the date of purchase. Vouchers cannot be exchanged for cash. Lost, stolen or damaged vouchers cannot be replaced, so please look after this voucher just like cash.

THE FOX & WILLOW
46 CARRICK ROAD, AYR KA7 2RB
01292 262 846
INFO@THEFOXANDWILLOW.COM
WWW.THEFOXANDWILLOW.COM