

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 Parmesan & 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, Buttered 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)

With Chipotle Mayo Dip

Sweet Potato Fries (V/VEG/GF)

£6.95

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

£6.95

Beef Tallow Roast Potatoes

£6.50

Truffle Mayo, Crispy Bacon & Parmesan

£6.95

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

£6.50

Indonesian Fries (V/VEG/GF)

£7.50

Sauteed Skinny Fries, With Onions & Peppers, Topped With Rendang Sauce & Mint Yoghurt, Spring Onion & Chilli

£6.95

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 Biscoff Sauce, Tablet Ice Cream (VEG)

Tiramisu

Layers of Amaretto Mascarpone Mousse, Liqueur & Coffee Soaked Saviardi 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)

White Chocolate & Raspberry Pannacotta

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

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)

Hendricks Of Girvan Dill Cured Salmon & Bloody Mary Prawn Marie Rose

Fennel Shavings, Charred Lemon & Buttered Brown Bloomer (GFA)

Thyme Baked Creamy Garlic Mushrooms

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

Mildly Spiced Butternut Squash, Coconut & Chili Soup

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

Pulled Chicken & Wild Mushroom Arancini

Truffle Mayonnaise, Freshly Grated Parmesan & Fresh Herb Oil

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 Asparagus, Dauphinoise Potatoes & White Wine Cream Sauce (VEG)

King Prawn & Smoked Salmon Pappardelle Pasta

With Slow Cooked San Marzano Tomatoes, Chili & 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

Sauteed 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 Biscoff Sauce, Tablet Ice Cream (VEG)

Tiramisu

Layers of Amaretto Mascarpone Mousse, Liqueur & Coffee Soaked Saviardi 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 & Rosin 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 Curds, 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)

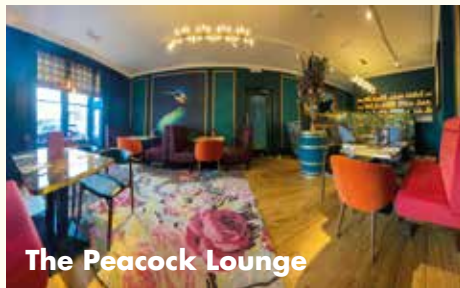
Coffee & Mince Pies £4.95

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 everything runs seamlessly from booking through to the event itself.



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)

£7.50

Parmentier Potatoes, Spring Onion, Chilli, Onions & Peppers, Combined With Indian Spices

Indonesian Fries (V/VEG/GF)

£7.50

Sauteed 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

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) £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

Expertly hung by Wright Family Butchers of Girvan and served with Roasted Tomato, Grilled Garlic Mushrooms & Triple Cooked Chips (GF)

Sirloin (285g) (GF) £36.95

Ribeye (285g) (GF) £36.95

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

Trio of Locally Sourced Seafood

Served with Herby Parmentier Potatoes, Tenderstem Broccoli & a Smoked Bacon Butter Sauce (GFA) £29.95

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

DESSERTS

Biscoff Profiteroles

Choux Pastry filled with Biscoff Cream, Salted Caramel Sauce, Toffee Popcorn, Warm Biscoff 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

Tramisu

Layers of Amaretto Mascarpone Mousse, Liqueur & Coffee Soaked Savardi 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 Asparagus, 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 Creams
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

Parsnip & 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 Asparagus, 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 Haggis, 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, Liqueur & Coffee Soaked
Saviardi Biscuits, Grated Chocolate Shavings, served with Vanilla
Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

Fox Festive Trifle

Sherry Soaked Spiced Christmas Sponge, Cranberry & Raisin 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 Biscoff Sauce, Tablet Ice Cream (VEG)

White Chocolate & Raspberry Pannacotta

With Chambord Soaked Raspberries, White Chocolate
Curds, 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

2 Course Menu & Glass of Bubbles on Arrival £49.95

Our menu, celebrating our festive twist on seafood & grill, with the unforgettable 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) £35.00

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

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

