

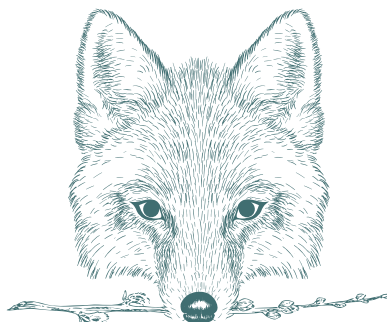


*Merry  
Christmas*

AND A HAPPY  
NEW YEAR

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FROM EVERYONE AT



THE FOX & WILLOW



## STEP INTO OUR FESTIVITIES AT THE FOX!

It's the most wonderful time of the year... and we can't wait to make your festive season a truly unforgettable one this year. Let us bring all your Christmas traditions together and bring your perfect celebration to life at the Fox.

So, whether it's a family gathering, an annual tradition with your closest friends, or that end of season work event, let us be the perfect setting for your festive fun. We are here to create everlasting memories and the perfect festive season.



Merry Christmas from all at 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 DINE OUT FOR LESS

## RESTAURANT

2 Courses - **£20.95** | 3 Courses - **£26.95**

## THE AVIARY

2 Courses - **£23.95** | 3 Courses - **£29.95**

Available From:

5pm Sunday until 5pm Friday, 30 November until 17 December then not available for the remainder of the festive period.

### - STARTERS -

#### BUFFALO CAULIFLOWER

Crispy Cauliflower Bites, Tossed in Sriracha, finished with a Blue Cheese Crumble

#### CULLEN SKINK

Smoked Finnan Haddock, Diced Potato, Leek & Onion Broth, finished with a little Cream, served with a Homemade Herb Roll

#### SOURDOUGH FORISTIERE

Garlic & Thyme Wild Mushrooms, in a Light Truffle Cream, Parmesan Pangrattato & Herb Oil

#### HAGGIS, NEEPS & TATTIES

Locally sourced Wild Haggis, with Champit Tatties, Crushed Neeps, and a Whisky Café Au Lait Sauce & Crispy Leek

#### SMOKED AYRSHIRE HAM HOCK & ARRAN CHEDDAR CROQUETTES

With Apple & Celeriac Remoulade & Bacon Jam

#### TIAN OF PRAWN & APPLE SALAD

Fresh Water Prawns, in a Bloody Mary Marie Rose, with Diced Apple, Seasonal Leaves & Buttered Brown Bread

### - MAIN COURSES -

#### TRADITIONAL ROAST TURKEY

With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Winter Vegetables, Chipolatas, Red Wine Gravy & Cranberry Sauce

#### RED ONION & GOATS CHEESE TART TATIN

Rocket & Sun Blushed Tomato Salad, Toasted Pinenuts & a Sticky Balsamic Glaze

#### CRAFT BEER BATTERED HADDOCK GOUJONS

With Mushy Peas, Lemon & Tartare, served with Salt & Vinegar Seasoned Skinny Fries

#### PEANUT BUTTER CHICKEN CURRY

Served with Braised Rice, topped with Crushed Peanuts, Chilli, Spring Onions & Prawn Crackers

#### UPSIDE DOWN FISH PIE

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

#### WILD MUSHROOM & TRUFFLE LINGUINE

In Season Wild Mushrooms, in Herb Cream & Truffle Sauce, with Fresh Chives & Freshly Sliced Truffle

### - INDULGE OUT FOR A LITTLE MORE -

#### BREAST OF CHICKEN

Stuffed with a Pulled Ham Hock, Tarragon & Cream Cheese Mousse, Buttered Asparagus, Dauphinoise Potato, Mushroom & Roast Chestnut Sauce (+£4.00 Supplement)

#### GRILLED SEABASS FILLET

With Roasted Vine Tomato & Nduja Sausage Gnocchi, Garlic & Parmesan Tenderstem Broccoli, Baby Basil Dressing (+£6 Supplement)

#### SLOW COOKED BEEF SHIN BOURGUIGNON

Rich Red Wine Sauce, with Pearl Onions, Mushrooms, Smoked Pancetta, served with a Creamy Mustard Mash & Roasted Vegetables (+£6 Supplement)

### - SIDES -

SEASONED FRIES **£4.00**

CAJUN FRIES **£4.00**

CAULIFLOWER CHEESE **£6.00**

With Crispy Bacon & Herb Crumb

MAPLE GLAZED CHANTENAY CARROTS **£6.00**

TENDERSTEM BROCCOLI **£6.00**

With Grated Goats Cheese, Lemon & Hazelnut

CREAMED POTATOES **£5.00**

CAESAR SALAD **£6.00**

With Parmesan Shavings, Croutons, Garlic & Chive Mayonnaise Dressing

### - DESSERTS -

#### LEMON POSSET

Served with a Limoncello Crumble, Fresh Raspberry & Sorbet

#### COCONUT & LIME PANNA COTTA

Carmelised Pineapple, Crisp Coconut Tuile Biscuit

#### STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

#### WARM PEAR & ALMOND TART

White Chocolate Anglaise & Salted Caramel Ice Cream

#### AFFOGATO

3 Scoops Vanilla Ice Cream, with Homemade Shortbread & Freshly Brewed Espresso

# FESTIVE SET MENU

## RESTAURANT

2 Courses - **£29.95** | 3 Courses - **£38.50**

## THE AVIARY

2 Courses - **£31.95** | 3 Courses - **£39.95**

Available From:

5pm Friday 'til 5pm Sunday, 28 November 'til 17 December then every day thereafter for the duration of the festive period.

### - STARTERS -

#### OOZY BAKED GOATS CHEESE SKILLET

With a Cranberry & Pecan Crumble, with Toasted Sourdough

#### CHICKEN LIVER PATE

Served with Apple & Cinnamon Chutney, Micro Salad & Cranberry Oatcakes

#### HENDRICKS GIN & DILL CURED SALMON

With Shredded Fennel, Pickled Red Onion, Lemon & Mustard Mayonnaise

#### SMOKED AYRSHIRE HAM HOCK & ARRAN CHEDDAR CROQUETTES

With Apple & Celeriac Remoulade & Bacon Jam

#### BURRATA & PROSCIUTTO SALAD

With Candied Beetroot, Rocket, Smoked Almonds & Raspberry Vinaigrette

#### SALT & PEPPER SQUID TEMPURA

With Miso Wasabi Mayonnaise, Sriracha, Coriander & Lime

### - MAIN COURSES -

#### TRADITIONAL ROAST TURKEY

With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Winter Vegetables, Chipolatas, Red Wine Gravy & Cranberry Sauce

#### SLOW COOKED BEEF SHIN BOURGUIGNON

Rich Red Wine Sauce, with Pearl Onions, Mushrooms, Smoked Pancetta, served with a Creamy Mustard Mash & Roasted Vegetables

#### BREAST OF CHICKEN

Stuffed with a Pulled Ham Hock, Tarragon & Cream Cheese Mousse, Buttered Asparagus, Dauphinoise Potatoes, Mushroom & Roast Chestnut Sauce

#### 100Z GIRVAN MAINS RIBEYE STEAK

Served with Roasted Tomato, Flat Cap Mushroom, Thick Steak Fries & a Pink Peppercorn Sauce  
£15 supplement

#### GRILLED SEABASS FILLET

With Roasted Vine Tomato & Nduja Sausage Gnocchi, Garlic & Parmesan Tenderstem Broccoli, Baby Basil Dressing

#### RED ONION & GOATS CHEESE TART TATIN

Rocket & Sun Blushed Tomato Salad, Toasted Pinenuts & a Sticky Balsamic Glaze

#### SEAFOOD TAGLIATELLE

King Prawn, Squid & Mussels, in a White Wine, Lemon & Chive Cream, Parmesan Shavings, served with Garlic Ciabatta

#### ROAST GRESSINGHAM DUCK BREAST

Honey Roast Chantenay Carrots, Butternut Squash Puree, Celeriac Fondant & a Port & Bramble Jus

### - SIDES -

SEASONED FRIES **£4.00**

CAJUN FRIES **£4.00**

CAULIFLOWER CHEESE **£6.00**

With Crispy Bacon & Herb Crumb

MAPLE GLAZED CHANTENAY CARROTS **£6.00**

TENDERSTEM BROCCOLI **£6.00**

With Grated Goats Cheese, Lemon & Hazelnut

CREAMED POTATOES **£5.00**

CAESAR SALAD **£6.00**

With Parmesan Shavings, Croutons, Garlic & Chive Mayonnaise Dressing

### - DESSERTS -

#### COCONUT & LIME PANNA COTTA

Carmelised Pineapple, Crisp Coconut Tuile Biscuit

#### SOAKED CHERRY & DARK CHOCOLATE TRIFLE

Genoise Sponge, Coffee & Vanilla Brulee, Tia Maria, Roasted Hazelnuts, Marbled Chocolate Shard

#### STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

#### WARM PEAR & ALMOND TART

White Chocolate Anglaise & Salted Caramel Ice Cream

#### NUTELLA & DULCHE DE LECHE COOKIE DOUGH SKILLET

Served with Chocolate Maple Sauce & Vanilla Ice Cream

#### SELECTION OF I.J. MELLIS CHEESE

With Homemade Chutney, Crackers & Grapes



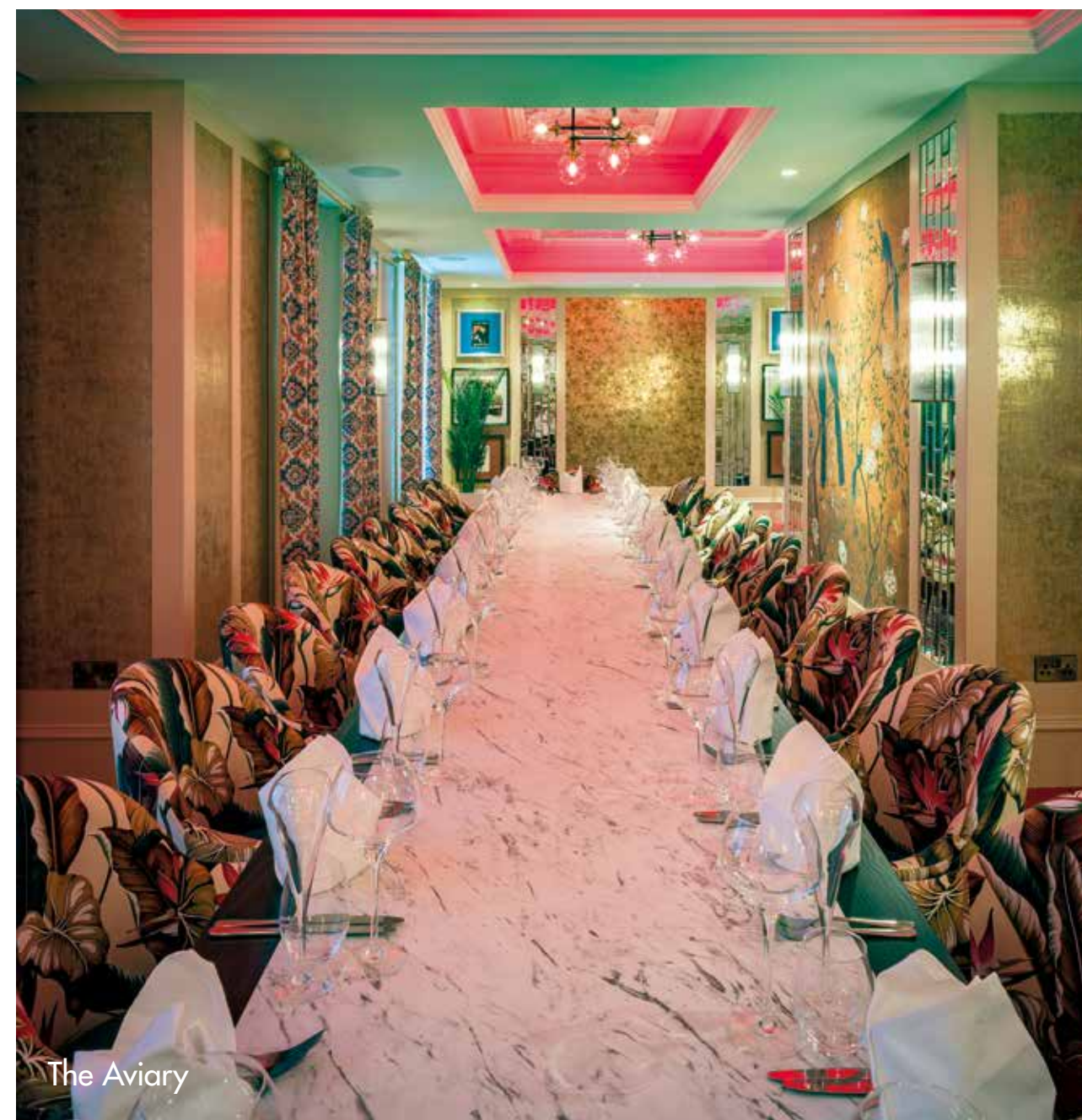
## PRIVATE DINING & EVENTS

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.



## PRIVATE DINING & EVENTS

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.



## 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.

## FESTIVE BREAKFAST SPECIAL

**£15.95pp**

**GLASS OF FRUIT JUICE OF YOUR CHOICE  
OR ANY TEA / COFFEE**

**BUTTER CROISSANT & PAIN AU CHOCOLAT**  
Served with Seasonal Preserves

*Please Choose one of the Following Dishes:*

### **THE FOX BIG GRILL**

Smoked Streaky Bacon, Cumberland Sausage, Roasted Plum Tomato, Baked Beans, Hash Brown, Potato Scone, Grilled Mushroom, Black & Fruit Pudding, Eggs Your Way & Toast

### **THE VEGETARIAN GRILL**

Potato Scone, Buttermilk Pancakes, Roasted Tomato, Heinz Baked Beans, Grilled Mushrooms, Eggs Your Way & Toast





# HOGMANAY MENU

6-9pm  
£59.95pp

GLASS OF FIZZ

## - STARTERS -

**RED LENTIL SOUP**  
With Smoked Ham Hough

**LANGOUSTINE, CRAYFISH & AVOCADO TIAN**  
Romaine Lettuce, Tanga Cocktail Sauce,  
Mango & Pineapple Salsa

**CRISPY PORK BELLY**  
Black Pudding Puree, Sweet Baby  
Apples & Bacon Crumb

**CHICKEN LIVER PATE**  
With Pickled Winter Berries, Plum Chutney & Toasted Brioche

**WILD MUSHROOM, SPINACH & BRIE TARTLET**  
Roasted Beetroot & Rocket Salad with Herb Oil Dressing

**SMOKED SALMON, DILL & LEMON ARANCINI**  
Basil Tartare Sauce, Dried Capers & Parmesan Crisps

**CHICKEN, GOATS CHEESE & CHORIZO ROULADE**  
Wrapped In Parma Ham, with Smoked Aioli & Celeriac Remoulade

## - MAIN COURSES -

**CHICKEN KIEV**  
Arran Cheddar, Creamed Leeks & Garlic Butter, served with  
Wholegrain Mustard Mash & Pink Peppercorn Sauce

**HERB CRUSTED RACK OF LAMB**  
Lyonnais Style Potatoes, Confit Shallots, Roast  
Parsnip Shavings & Puree & Rosemary Jus

**6OZ GIRVAN MAINS FILLET STEAK**  
With Dauphinoise Potatoes, Garlic Greens,  
Vine Tomatoes & Diane Sauce

**GRILLED FILLET OF COD**  
With a Cullen Skink Broth  
& a Parma Ham Tuile

**PAN SEARED SALMON FILLET**  
With Smoked Haddock & Creamed Leek Bon  
Bons, Wilted Spinach & Thermidor Sauce

**HAUNCH OF VENISON**  
Spiced Butternut Puree, Roasted Root Vegetables,  
Blackberry & Plum Red Wine Sauce

**JACKFRUIT BOURGUIGNON**  
Button Mushrooms, Baby Carrots, Silverskin Onions, in a Rich  
Red Wine Sauce, served with Basil Crushed Potatoes

## - DESSERTS -

**COCONUT & LIME PANNA COTTA**  
Caramelised Pineapple,  
Crisp Coconut Tuile Biscuit

**SOAKED CHERRY & DARK CHOCOLATE TRIFLE**  
Genoise Sponge, Coffee & Vanilla Brulee, Tia Maria,  
Roasted Hazelnuts, Marbled Chocolate Shard

**STICKY TOFFEE PUDDING**  
Butterscotch Sauce, Honeycomb  
& Vanilla Bean Ice Cream

**WARM PEAR & ALMOND TART**  
White Chocolate Anglaise &  
Salted Caramel Ice Cream

**NUTELLA & DULCHE DE LECHE  
COOKIE DOUGH SKILLET**  
Served with Chocolate Maple Sauce & Vanilla Ice Cream

**SELECTION OF I.J. MELLIS CHEESE**  
With Homemade Chutney,  
Crackers & Grapes

# 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

Stovies

Sweet Cones

Churros

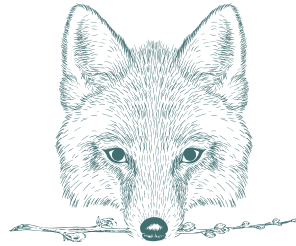
Cocktail Packs

Individual Cheesecake Pots

Hot Chocolate Packs

On offer and much more....





THE FOX & WILLOW

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