



Merry Christmas

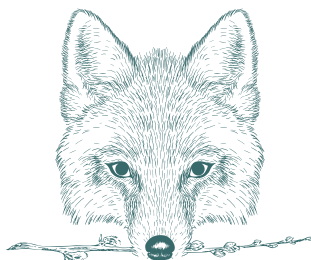
AND A HAPPY
NEW YEAR

FESTIVE SET MENU

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

Available From:

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



THE FOX & WILLOW

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- 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 LINGUINE

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 PANNACOTTA

Caramelised Pineapple, Crisp Coconut Tuile
Biscuit with Lychee Sorbet (GFA)

BLACKFOREST TRIFLE

Soaked Cherry & Dark Chocolate, Genoise Sponge,
Espresso & Vanilla Crème, Tia Maria, Roasted
Hazelnuts, Marbled Chocolate Shards (GFA)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb
& Vanilla Bean Ice Cream

WARM BLUEBERRY & ALMOND TART

White Chocolate Anglaise &
Blueberry Ice Cream

NUTELLA & DULCHE DE LECHE COOKIE DOUGH SKILLET

Served with Chocolate Maple Sauce & Vanilla Ice Cream

APPLE & PEAR OATY CRUMBLE TARTLET

With Fresh Vanilla Custard & Apple Sorbet