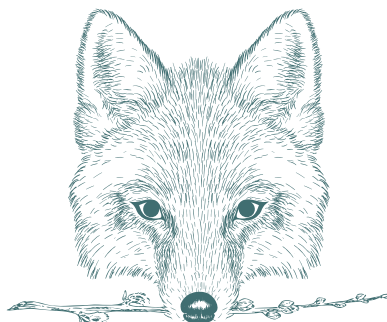




Merry Christmas

AND A HAPPY
NEW YEAR

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

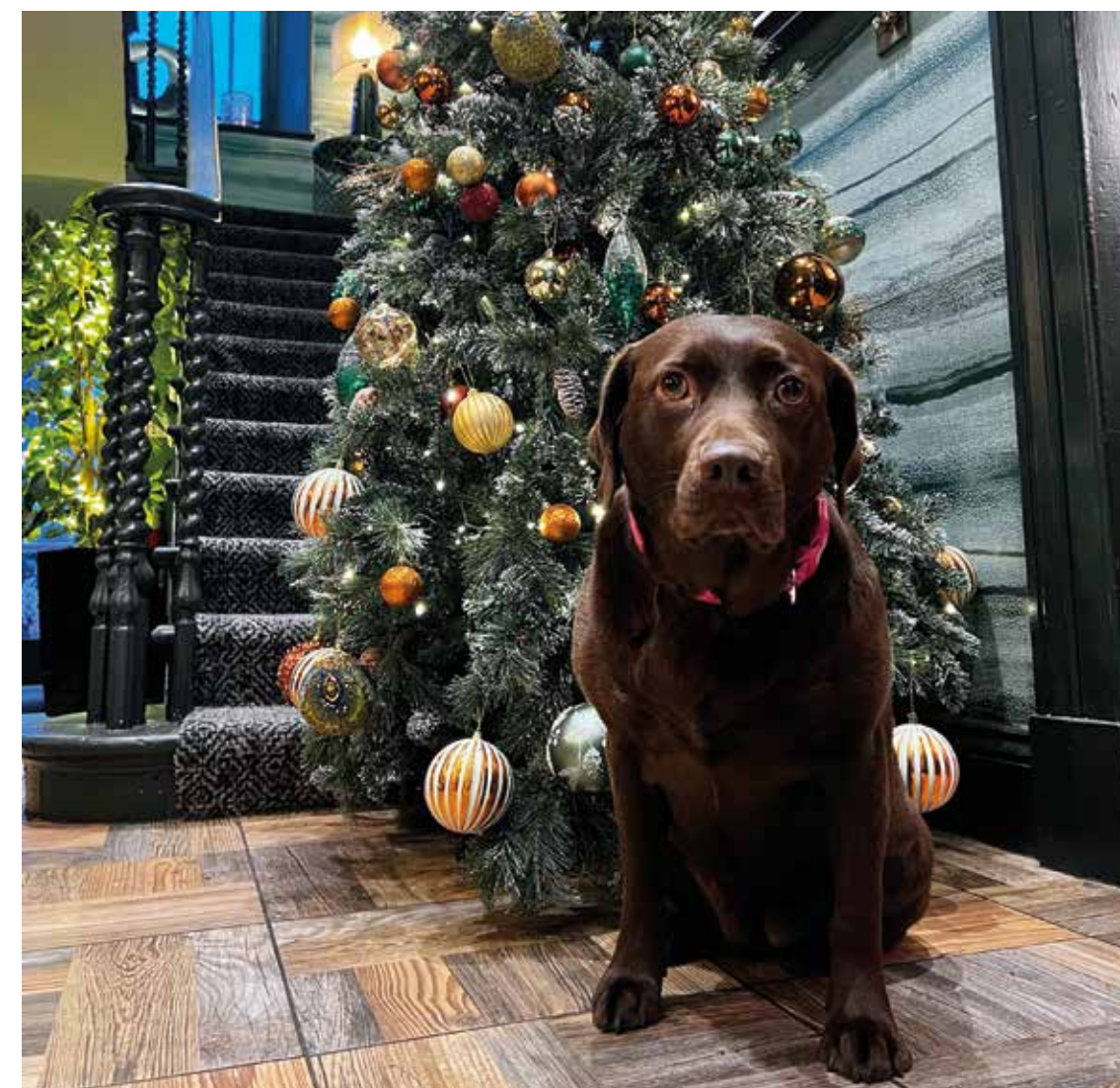
Christmas Day : Closed

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

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA)

COCONUT & LIME PANNACOTTA

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

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

WARM BLUEBERRY & ALMOND TART

White Chocolate Anglaise & Blueberry 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 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

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.



The Peacock Lounge



The Terrace

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.



The Aviary

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 SPRITZ TO START?

LEMON BON BON

Limoncello, Prosecco, Lemon, Gomme £9.00

HUGO SPRITZ

Edinburgh Elderflower Gin, Prosecco, Soda, Mint £9.00

PEACH BELLINI

White Peach Puree, Prosecco £9.00

STARTERS

WARM HOMEMADE OLIVE BREAD

Tomato, Basil & Goats Cheese Dip (VEG) £6.95

TUSCAN MEATBALL SKILLET

Steak Meatballs, served in a Marinara Sauce, with Herb Oil & Toasted Flatbread £8.50

SALT & PEPPER CALAMARI TEMPURA

With Miso Wasabi Mayonnaise, Sriracha, Coriander & Lime £9.95

LENTIL SOUP

Served with Homemade Crusty Roll (GFA) £5.95

CHICKEN LIVER PATE

With Toasted Garlic Sourdough, Dressed Salad & Arran Red Onion Chutney (GFA) £8.15

PANKO MONKFISH SCAMPI

Served with Tartare Sauce, Fresh Lemon & Capers £11.95

CRISPY TEMPURA

Served with Sweet Chilli & Teriyaki Lemongrass Dipping Sauce (GFA)
Chicken £9.50 // King Prawn £11.50
Vegetable £8.50 // Mixed £10.50

SMOKED AYRSHIRE HAM HOCK & ARRAN CHEDDAR CROQUETTES

With Apple & Celeriac Remoulade & Bacon Jam £8.50

THYME BAKED CREAMY GARLIC MUSHROOMS

With a Parmesan Pangrattato, Pesto Oil & Herby Focaccia (GFA) £8.15

TRADITIONAL CULLEN SKINK

Smoked Haddock, Leek & Potato Scottish Chowder, finished with a Little Cream & Spring Onion, served with a Homemade Herb Roll £7.95

TERIYAKI BEEF SPRING ROLLS

Marinated Beef Brisket, with Crunchy Asian Slaw, with Pineapple, Chilli & Lime Salsa, served with a Lemongrass Teriyaki Dip £9.95

TIAN OF PRAWN & APPLE SALAD

Fresh Water Prawns, in a Bloody Mary Marie Rose, with Diced Apple, Seasonal Leaves & Buttered Brown Bread £8.95

HENDRICKS GIN & DILL CURED SALMON

With Shredded Fennel, Pickled Red Onion, Lemon & Mustard Mayonnaise £12.95

SHARING BOARD - FOR MINIMUM 2 TO SHARE

THE FOX MIXED MEZZE PLATTER

Ham Hock & Arran Cheddar Croquettes, Monkfish Scampi, Beef Brisket Spring Roll, Chicken & Vegetable Tempura, Chicken Liver Pate, served with Sweet Chilli, Tartare & Teriyaki Dips & Herby Focaccia £26.95

FOX FAVOURITES

CAJUN CHICKEN

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & a Light Coconut Curry Cream Sauce (GF) £17.50

SIZZLING FAJITA SKILLETS

Served with Flour Tortillas, Sour Cream, Homemade Salsa, Grated Cheddar & Smashed Avocado Guacamole
Chicken £17.95 // King Prawn £20.50
Vegetable £16.95

TRADITIONAL ROAST TURKEY

With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Winter Vegetables, Chipolatas, Red Wine Gravy & Cranberry Sauce £19.95

TRADITIONAL STEAK & ALE PIE

Topped with Crisp Puff Pastry, Creamed Potatoes & Winter Root Vegetables £17.95

IPA BATTERED HADDOCK

Beer Battered Fish, served with Chunky Chips, Tarare Sauce, Mushy Peas & Fresh Lemon (GFA) £17.95

BANG BANG TANDOORI SALAD

In a Creamy Hot Sauce, Chopped Peanuts, Little Gem & Tomato Salad, with Pickled Cucumber & Fresh Lime (GFA)
Chicken £16.95 // King Prawn £18.95

STEAKS

All of our Steaks are sourced from Wright Family Butcher, and are hung expertly for 28 days.

10oz RIBEYE STEAK (GF)

£32.95

12oz RIBEYE STEAK (GF)

£36.95

8oz FILLET STEAK (GF)

£39.95

All of our Steaks are served with Roasted Tomato, Grilled Garlic Mushroom, Triple Cooked Steak Chips.

SAUCES, TOPPERS & SIDES...

Pink Peppercorn (GF)

£3.95

Garlic & Herb Butter

£3.95

Diane (GF)

£3.95

Sweet Chilli & Garlic King Prawns (GF)

£6.95

Red Wine Jus

£3.95

Mac & Cheese Skillet

£6.95

Aged BBQ Gravy

£3.95

Onion Rings

£4.50

STEAK DIANE

Bavette Steak, cooked to your liking, in a Mushroom, Dijon, Cognac & Cream Sauce, Served With Creamed Potatoes, Roasted Tomato, Grilled Mushroom £27.95

MAIN COURSES

BEEF WELLINGTON

Fillet of Beef, wrapped in Parma Ham, Mushroom Duxelle & Puff Pastry, served with Dauphinoise Potatoes, Seasonal Vegetables & a Rich Red Wine Jus £36.95

BREAST OF CHICKEN

Stuffed with a Pulled Ham Hock, Tarragon & Cream Cheese Mousse, Buttered Asparagus, Dauphinoise Potatoes, Mushroom & Roast Chestnut Sauce £17.95

BONE IN BEEF SHIN BOURGUIGNON

In a Rich Red Wine Sauce, Pearl Onions, Mushrooms, Pancetta, served with Chive & Grain Mustard Mash & Seasonal Vegetables (GFA) £19.95

ROAST GRESSINGHAM DUCK BREAST

Honey Roast Chantenay Carrots, Butternut Squash Puree, Celeriac Fondant & a Port & Bramble Jus £22.95

PEANUT COCONUT CHICKEN CURRY

Served with Basmati Rice, Prawn Crackers, topped with Chopped Peanuts, Chilli & Spring Onion (GF) £17.95

BEEF & HAGGIS COTTAGE PIE

Topped with Creamy Mash Potato, Herb Crumb, served with Seasonal Vegetables & a Jug of Pink Peppercorn Sauce £16.95

SPECIALITY SEAFOOD

MIXED SEAFOOD RENDANG CURRY

Assiette of Seafood & Fresh Fish, in a Lemongrass, Coconut & Lightly Spiced Curry, served with Basmati Rice (GF) £23.95

GRILLED SEABASS FILLET

With Roasted Vine Tomato & Nduja Sausage Gnocchi, Garlic & Parmesan Tenderstem Broccoli, Baby Basil Dressing £19.95

HONEY, GARLIC & SESAME SALMON

With King Prawn Egg Fried Rice, with Curried Mango Sauce & Stir Fry Vegetables (GF) £22.95

PAN-FRIED HALIBUT “CULLEN SKINK”

Smoked Haddock Cream Sauce, with Crispy Pancetta, Parmentier Potatoes, Leek & Spring Onion, served with Seasonal Vegetables £25.95

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.
V - VEGAN; VEG - VEGETARIAN; GF - GLUTEN FREE; GFA - GLUTEN FREE IF ADAPTED.

PIZZA

PEPPERONI MEATFEAST

San Marzano Tomato Sugo, with Pepperoni, Beef Meatballs, Hot Honey Sausage, Baby Basil & Buffalo Mozzarella £16.95

BBQ CHICKEN

Crispy BBQ Chicken, Sweetcorn, Spring Onion & Sticky BBQ Sauce £16.95

MARGHERITA

San-Marzano Tomato Sugo, Baby Basil, Buffalo Mozzarella £13.95

THE GREEK

Crumbled Feta, Caramelised Red Onion, Gordal Olives, Rocket, Balsamic £16.95

BURGERS

All Burgers, are served with Little Gem, Sliced Tomato, Gherkin in a Brioche Milk Bun & Skinny French Fries

ST. LOUIS STYLE PORK STEAK SANDWICH

Breaded Pork Escalope, Jalapeno Jam, Apple Slaw, Smokey BBQ Sauce £16.95

HAMBURGER DELUXE

Double Burger Patty, with BBQ Brisket, Jalapeños, Crispy Onions £16.95

CRISPY CHICKEN BURGER

Topped with Tomato Salsa, Hot Honey Sausage & Garlic Mayonnaise £16.95

PASTA

CAJUN CHICKEN PENNE

With Pepporonata, Sun-Blushed Tomatoes, Mildly Spiced Tomato Sauce, Parmesan & Toasted Garlic & Herb Bread £16.95

SEAFOOD LINGUINE

King Prawn, Squid & Mussels, in a White Wine, Lemon & Chive Cream, Parmesan Shavings, served with Garlic Ciabatta £21.95

MAC & CHEESE

With Homemade Hot Honey Sausage, Jalapeños, Sriracha Cream Sauce, Cheddar Glaze & Garlic & Herb Bread £16.95

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

FESTIVE DESSERTS

COCONUT & LIME PANNACOTTA

Caramelised Pineapple, Crisp Coconut Tuile Biscuit with Lychee Sorbet (GFA) £7.95

APPLE & PEAR OATY CRUMBLE TARTLET

With Fresh Vanilla Custard & Apple Sorbet £7.95

BLACKFOREST TRIFLE

Soaked Cherry & Dark Chocolate, Genoise Sponge, Espresso & Vanilla Crème, Tia Maria, Roasted Hazelnuts, Marbled Chocolate Shards (GFA) £8.50

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream £7.95

LEMON POSSET

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA) £7.95

WARM BLUEBERRY & ALMOND TART

White Chocolate Anglaise & Blueberry Ice Cream £7.95

NUTELLA & DULCHE DE LECHE COOKIE DOUGH SKILLET

Served with Chocolate Maple Sauce & Vanilla Ice Cream £7.95

MANGO & COCONUT CHEESECAKE

Mango Coulis, Fresh Raspberry & Coconut Ice Cream (GF) £7.95

SCOOPS

STICKY TOFFEE SUNDAE

Sticky Toffee Sponge, Butterscotch Sauce, Vanilla & Caramel Ice Cream, Little Toffee Pieces £8.95

APPLE & PEAR CRUMBLE SUNDAE

With Vanilla Custard, Toffee Sauce, Vanilla & Salted Caramel Ice Cream £8.95

ICE CREAM & SORBET SELECTION

3 Scoops of the Following Flavours (GF) £7.25

Ice Cream

Vanilla // Salted Caramel // Strawberry // Chocolate // Mint Choc Chip // Coconut // Blueberry

Sorbet

Apple // Raspberry // Ginger Beer // Lychee

FOOD ALLERGENS AND INTOLERANCES

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V - VEGAN; VEG - VEGETARIAN; GF - GLUTEN FREE; GFA - GLUTEN FREE IF ADAPTED.

FESTIVE VEGAN / VEGETARIAN MENU

STARTERS

BUFFALO CAULIFLOWER

Crispy Cauliflower Bites, Tossed in Sriracha, finished with a Blue Cheese Crumble (V) £7.95

HOMEMADE ONION BHAJI

Lightly Spiced, with a Vegan Mint Yoghurt Dip & Sweet Chilli Sauce (V) £7.95

OOZY BAKED GOATS CHEESE SKILLET

With a Cranberry & Pecan Crumble, with Toasted Sourdough (VEG) £9.95

CRISPY VEGETABLE TEMPURA

Served with Sweet Chilli & Teriyaki Lemongrass Dipping Sauce (V) £8.50

BURRATA SALAD

With Candied Beetroot, Rocket, Smoked Almonds & Raspberry Vinaigrette (VEG) £9.95

ZUCCHINI SCHNITZEL

With a Red Cabbage Coleslaw, Gremolata & Raita (V) £7.95

MAIN COURSES

CHICKPEA, LENTIL & COCONUT CURRY

Braised Basmati Rice, Coriander, Poppadoms & Vegan Yoghurt (V) £15.95

HALLOUMI & HOT HONEY BURGER

With Sliced Avocado & Chilli Jam (VEG) £15.95

KATSU CAULIFLOWER

With Tonkatsu Sauce, Coconut Sticky Rice, Fresh Chilli & Coriander (V) £15.95

SWEET POTATO, RED BEAN & PUMPKIN SEED CHILLI

With Chipotle, Garlic & San Marzano Tomatoes, served with Wild Rice & Tortillas (V/GF) £16.95

SIZZLING VEGETABLE FAJITA SKILLET

Served with Flour Tortillas, Homemade Salsa, Vegan Yoghurt & Smashed Avocado Guacamole (V) £16.95

RED ONION & GOATS CHEESE TART TATIN

Rocket & Sun Blushed Tomato Salad, Toasted Pinenuts & a Sticky Balsamic Glaze (VEG) £16.95

WILD MUSHROOM & TRUFFLE LINGUINE

In Season Wild Mushrooms, in Herb Cream & Truffle Sauce, with Fresh Chives & Freshly Sliced Truffle (VEG) £17.50

DESSERTS

MANGO & COCONUT CHEESECAKE

Mango Coulis, Fresh Raspberry & Coconut Ice Cream (GF/V) £7.95

LEMON MERINGUE PIE

With Dried Raspberry Crumb & Raspberry Sorbet (V) £7.95

CHOCOLATE BROWNIE

With Mixed Berries & Raspberry Sorbet (V/GF) £7.95

TRIO OF SORBET

Mango, Lychee, Raspberry (V/GF) £7.95

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.
V - VEGAN; VEG - VEGETARIAN; GF - GLUTEN FREE; GFA - GLUTEN FREE IF ADAPTED.

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

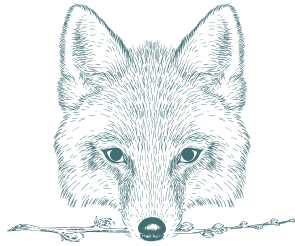
Cocktail Packs

Individual Cheesecake Pots

Hot Chocolate Packs

On offer and much more....





THE FOX & WILLOW

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WWW.THEFOXANDWILLOW.COM

