

A decorative border of green leaves and branches frames the entire page. The leaves are stylized and vary in size, creating a lush, natural feel.

THE TERRACE



Thank you for your enquiry for The Fox & Willow, regarding exclusive use of The Terrace.

We offer a set menu for up to 50 guests, or a buffet menu up to 75 guests. The room is available from breakfast, lunch or dinner, as well as drinks or canapés for up to 75 guests. Hidden away on the ground floor, The Terrace provides the perfect escape for entertaining friends, family or corporate clients.

Our dedicated management team, is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table layouts and any other bespoke considerations.

Please see our menu selections in this brochure with prices visible on each selection.

MORE DETAIL

For use of The Terrace, we do not have any room hire charges, but instead prices are based on a minimum number of guests, and package selected. To secure your booking, we will require a £10 per person deposit, which is non-refundable but transferable in the event of a cancellation. The deposit amount is deducted from your bill at the end of your meal, importantly, a booking isn't confirmed until your deposit has been paid.

Audio Visual

Please note amplified live music is permitted and restaurant background music is available. We cannot supply musicians or DJs, but can help with recommendations. You are welcome to play your own music through the sound system in the room.

Decor

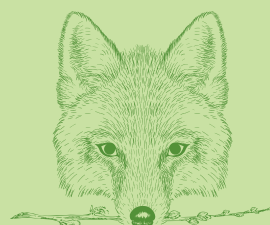
Please note, that we do not allow any table confetti, banners or anything that needs stuck to the wall due to paintwork and wall designs. We can however, allow any freestanding decorations such as balloon displays.

Bills

We cannot separate bills in numerous quantities, we can split into a food and a drink bill. This is due to the amount of time that is taken to do this, which will ultimately affect your service and other guests that we have with us.

Timings

Please arrive at the time of your booking, where we will be there to warmly welcome you and your guests promptly at that time. This allows us to comfortably seat you, ample time to settle in, get a drink in hand and explore your menu. The order will be taken 30 mins at latest after booking time, and buffets served at agreed time of reservation host. Our booking schedule is precise and spread to allow the best possible service for all your guests and others. We may face limitations in accommodating late arrivals without disrupting the dining experience of the whole venue.



THE FOX & WILLOW

01292 262 846 • info@thefoxandwillow.com

To book The Terrace for exclusive use your party would require a minimum of 30 guests (maximum of 50 for a sit down meal with a Set Menu; maximum of 75 guests with the Buffet Menu). If your number drops below this you will be charged £10 per guest below this number or, if you contact us 48 hours before, we will move your party out of this room if you are below the minimum number. The time that you are booked in is your strict arrival time. Your order will be taken 30 minutes after this time. If all of your party haven't arrived we will have to take the order without them.

If you have more than 50 in your party and require a sit down meal we can offer an alternative area in the main restaurant or the buffet options in The Terrace will be available.

*Just so you know, set menus may change if your booking is far in advance.

We apply a discretionary optional 8% service charge to the bill for all parties. 100% of all service charge goes to our valued staff.

- HOT FORK BUFFET -

We would recommend you select 3 of the following dishes £25.50pp
Any selection would be served with rice, boiled potatoes & a selection of house salads.
Vegan and/or vegetarian dishes can be created on request.

STICKY CHINESE PORK BELLY

With Soy Sauce, Chilli, Five Spice, Sesame, Spring Onions

BEEF BOURGUIGNON

Bacon Lardons, Baby Carrots, Buitton Mushrooms, Silverskin Onions in a Rich Red Wine Sauce

TANDOORI CHICKEN SKEWERS

With an Indian Style Curry Dressing, served with a Mint & Garlic Yoghurt

BUTTER CHICKEN CURRY

Coconut, Cumin, Masala, Chilli, Ginger, Yoghurt

KUNG PAO CHICKEN

Peanuts, Vegetables, Chilli, Pepper, Szechuan Pepper

BBQ GLAZED PORK RIBS

Homemade BBQ Sauce, finished with Spring Onions & Chilli

PEANUT BUTTER CHICKEN CURRY

Coconut Cream, Peanut Butter, Spring Onion, Chilli, Crushed Peanuts

CHILLI CON CARNE

With Cumin, Kidney Beans finished with Dark Chocolate

BEEF GOULASH

Hungarian Beef Stew, with Red Wine & Smoked Paprika

HONEY, CHILLI & GARLIC SALMON CHUNKS

Sweet & Spicy Sriracha, with Sesame Seeds & Spring Onion

ADD DESSERTS?

Choose any 3 desserts from the following for £12.95pp

PASSION FRUIT DELICE

INDIVIDUAL BANOFFEE PIE

TIRAMISU

With Amarena Cherry Compote

SALTED CARAMEL CHEESECAKE

DUBAI STYLE PISTACHIO CHEESECAKE

CHOCOLATE & MAPLE COVERED PROFITEROLES

Stuffed with Vanilla Chantilly Cream

MIXED SEASONAL BERRY ETON MESS

Crushed Meringue, Fresh Chantilly Cream, Fresh Berries, Fresh Fruit Puree

- STANDING RECEPTION -

We recommend 4 canapes per person for a pre-dinner reception or 12 per person for a drinks party.
Please choose from the options below:

NIBBLES

£2.95

SMOKED ALMONDS

GORDAL OLIVES

Marinated In Olive Oil, Lemon & Rosemary

SAVOURY CANAPES

£2.95

TRUFFLED CHICKEN LIVER PATE CROSTINI

Caramelised Red Onion Chutney

PARMA HAM, ROCKET, CORNICHON & BASIL BRUSCHETTA

HONEY WHIPPED GOATS CHEESE & SUN-BLUSHED TOMATO TARTLET

Walnut Crumb

SPANISH CROQUETTE

Chorizo Sausage, Manchgo Cheese, Red Pepper & Pineapple Salsa

£3.95

SMOKED SALMON, SMASHED AVOCADO, CREAM CHEESE SLIDER

MINI BEEF SPRING ROLL
Marinated Chopped Brisket, Oriental Vegetables, Sesame Dressing

SAVOURY CHOUX
White Crab Meat & Prawn, Aspargaus, Chive Aioli

SMOKED SALMON BLINIS

Crème Fraiche, Capers, Dill, Diced Red Onion, Lemon



- SET MENU 1 -

- STARTERS -

CHICKEN LIVER PATE

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

LENTIL SOUP

Served with Homemade Crusty Roll (GFA)

TUSCAN MEATBALL SKILLET

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

BUTTER CHICKEN BONELESS TENDERS

Crispy Fried Chicken, smothered in a Rich Creamy Butter Chicken Sauce, Spring Onions, Yoghurt & Mint

CRISPY VEGETABLE TEMPURA

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

- MAIN COURSES -

CAJUN CHICKEN

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

TRADITIONAL STEAK & ALE PIE

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

BANG BANG TANDOORI PRAWN SALAD

In a Creamy Hot Sauce, Chopped Peanuts, Little Gem & Tomato Salad, with Pickled Cucumber & Fresh Lime

MAC & CHEESE

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

PEANUT COCONUT CHICKEN CURRY

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

KATSU CAULIFLOWER

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

IPA BATTERED HADDOCK

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

RIBEYE STEAK

With Roasted Tomato, Grilled Garlic Mushroom, Triple Cooked Steak Chips & Peppercorn Sauce
£15 supplement

- DESSERTS -

LEMON POSSET

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

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

COCONUT & LIME PANNACOTTA

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

APPLE & PEAR OATY CRUMBLE TARTLET

With Fresh Vanilla Custard & Apple Sorbet

BLACKFOREST TRIFLE

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



- SET MENU 2 -

- STARTERS -

BUTTER CHICKEN BONELESS TENDERS

Crispy Fried Chicken, smothered in a Rich Creamy Butter Chicken Sauce, Spring Onions, Yoghurt & Mint

HOMEMADE ONION BHAJI

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

THYME BAKED CREAMY GARLIC MUSHROOMS

With a Parmesan Pangrattato, Pesto Oil & Herby Foccacia (GFA)

HAGGIS, NEEPS & TATTIES

Locally Sourced Wild Haggis, Crushed Neeps & Creamy Mash, with a Whisky Mustard Cream Sauce & Crispy Leek

TRADITIONAL CULLEN SKINK

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

- MAIN COURSES -

SWEET POTATO, RED BEAN & PUMPKIN SEED CHILLI

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

BONE IN BEEF SHIN BOURGUIGNON

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

KING PRAWN LINGUINE

With Nduja & Chorizo Sausage, Chopped Red Chilli, in a San Marzano Tomato Cream Sauce, Parmesan & Toasted Garlic & Herb Bread

GRILLED SEABASS FILLETS

With Chorizo, Sun-Blushed Tomatoes, Parmesan Gnocchi, Red Pepper Tapanade & Herb Oil

CRISPY SKIN ON CHICKEN BREAST

With Parmentier Potatoes, Buttered Root Vegetables, Carrot Puree & Thyme Jus (GF)

BEEF & HAGGIS COTTAGE PIE

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

FILLET STEAK

With Roasted Tomato, Grilled Garlic Mushroom, Triple Cooked Steak Chips & Peppercorn Sauce
£15 supplement

- DESSERTS -

LEMON POSSET

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

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

COCONUT & LIME PANNACOTTA

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

APPLE & PEAR OATY CRUMBLE TARTLET

With Fresh Vanilla Custard & Apple Sorbet

BLACKFOREST TRIFLE

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

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.

2 COURSES £25.95
3 COURSES £33.95

VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.

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.

2 COURSES £28.95
3 COURSES £36.95

VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.



- LARGE PARTY BUFFET MENU -

HOT HONEY & SESAME CHICKEN WINGS

PULLED CHICKEN & PARMESAN ARANCINI

CHICKEN & VEGETABLE TEMPURA
with Sweet Chilli & Teriyaki Dips

BANG BANG PRAWNS
in a Creamy Hot Sauce

MOZZARELLA STUFFED MEATBALLS
served with Tomato Sugo

BBQ SHREDDED CHICKEN SLIDERS

ONION & RED CHILLI BHAJIS
with Minted Yoghurt

FRIED HALLOUMI BITES
with Sriracha & Tomato Salsa

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.

£22.50
PER PERSON

VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.



- DRINKS PACKAGES -

Celebrate your event with your favourite drink in hand.

Created by our talented Bar Team, our drinks packages are designed to set the tone for your event.

BEERS

Bucket of 12 Beers (Choose from Corona, Peroni or Estrella) £55

CELEBRATION PACKAGE

2 Bottles of Veuve Cliquot & 1 x Mini Lejay Crème de Cassis £160

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka with unlimited London Essence draught mixers £160

Bottle of Puerto de Indias Pink Gin with unlimited London Essence draught mixers £125

Bottle of Edinburgh Gin (Choose from Original, Rhubarb & Ginger or Raspberry) with unlimited London Essence draught mixers £130

Bottle of Glengoyne 12y/o with Ice & Water £130

Bottle of Balvenie with Ice & Water £130

Bottle of Auchentoshan with Ice & Water £140

WINE

WHITE

Santa Ema Ruta 5 Sauvignon Blanc, Chile £27

Sand Boy Albarino, Spain £40

Green Lip Sauvignon Blanc Marlborough, New Zealand £45

RED

Santa Ema Ruta 5 Merlot, Chile £27

Montanes Malbec, Argentina £40

Chocolate Box Shiraz, Australai £45

ROSÉ

Black Rock Zinfandel Rosé, USA £27

Sea Change Provence Rosé, France £45

Whispering Angel Provence Rosé, France £60

PROSECCO

Brilla Prosecco N/V, Italy £35

CHAMPAGNE

Laurent-Perrier Cuvee Rosé Brut, France £112