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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

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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

Marinated Chopped Brisket, Oriental Vegetables, Sesame Dressing

MINI BEEF SPRING ROLL

White Crab Meat & Prawn, Asparagus, Chive Aioli

SAVOURY CHOUX

SMOKED SALMON BLINIS

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

- SET MENU 1 -

STARTERS

TUSCAN MINISTRONE SOUP

With Orzo Pasta, San-Marzano Tomatoes, Basil, Parmesan & Homemade Bread Roll (GFA)

CHICKEN LIVER PARFAIT

With Toasted Brioche, Pear & Apple Chutney, Balsamic Dressing (GFA)

STICKY HONEY & SESAME CHICKEN WINGS

On Asian Slaw, Gochujang Ketchup, Fresh Chilli & Spring Onion

SALT & CHILLI CALAMARI

Mango Salsa, Wasabi Mayo, Chopped Red Chilli & Fresh Lime (GFA)

CRISPY TEMPURA

Served with Sweet Chilli, Lemongrass Teriyaki Dipping Sauces (GFA)
Chicken // Vegetable

BUFFALO CAULIFLOWER TACOS

Vegan Spicy Mayo, Shredded Gem, Spring Onions, Chilli & Mango Salsa (V/VEG)

MAIN COURSES

BLACKENED CAJUN CHICKEN

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

PEANUT COCONUT CHICKEN CURRY

Served with Basmati Rice, Prawn Crackers, Peanut Crumb, Spring Onion & Chilli (GF)

PULLED SHORT RIB & JALAPEÑO MAC & CHEESE SKILLET

BBQ & Mature Cheddar Sauce, Crispy Onions, Fresh Chives & Garlic & Herb Bread

STAROPRAMEN BATTERED FISH & CHIPS

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce, Frickles & Fresh Lemon (GFA)

STEAK, GUINNESS & SAUSAGE PIE

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables

CHILLI SIN CARNE

Sweet Potato & Three Bean Chilli, served with Spiced Rice, Toasted Tortillas, Coriander & Salsa (V/VEG/GFA)

BANG-BANG TANDOORI PRAWN SALAD

Battered King Prawns coated in a Creamy Hot Sauce, served on a Crushed Peanut, Pickled Red Onion, Beansprout & Watermelon Salad, with Little Gem, Fresh Lime, Chilli & Spring Onion (GFA)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

RHUBARB & GINGER CHEESECAKE

With Grenadine Poached Rhubarb, Ginger Beer Sorbet, Almond Tulle, Edinburgh Rhubarb & Ginger Gin Syrup

MADAGASCAN VANILLA PANNACOTTA

With Strawberry Consommé, Pink Pepper Tulle, Poached Strawberries & Deluxe Strawberry Ice Cream

SALTED CARAMEL MOUSSE

With Crumbled Banana Bread, Glazed Banana, Roasted Hazelnuts, Vanilla Ice Cream

AMARENA CHERRY, AMARETTO & GINGERBREAD TRIFLE

With Vanilla Crème Brulee, topped with Griottine Cherry Sweetened Cream, Roasted Hazelnuts, White Chocolate Curls, Maple Chocolate Sauce & a Tulle Basket with Cherry Sorbet

ICE CREAM & SORBET SELECTION

3 Scoops of the Following Flavours (GF)

Ice Cream: Vanilla, Raspberry Ripple, Crème Fraiche, Coconut, Strawberry, Chocolate // **Sorbet:** Cherry, Ginger Beer, Lychee, Mango, Raspberry

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 £26.95

3 COURSES £34.95

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.

- SET MENU 2 -

STARTERS

HOI SIN SHREDDED DUCK SPRING ROLLS

Finely Sliced Asian Vegetables, Ginger, Lemongrass, with Pickled Red Cabbage & Hoi Sin Sauce

BRAISED SHORT RIB BON BONS

Pulled Short Rib, in a Panko & Crispy Onion Crumb, with Horseradish Mayo, Dressed Rocket, Pickled Red Onion, Barbecue Red Wine Jus

CRISPY TEMPURA

Served with Sweet Chilli, Lemongrass Teriyaki Dipping Sauces (GFA)
Chicken // Vegetable

CHICKEN LIVER PARFAIT

With Toasted Brioche, Pear & Apple Chutney, Balsamic Dressing (GFA)

TUSCAN MINISTRONE SOUP

With Orzo Pasta, San-Marzano Tomatoes, Basil, Parmesan & Homemade Bread Roll (GFA)

'KFC'

Korean Fried Chicken, with a Gochujang Sauce, on Asian Slaw with a Mango & Pineapple Salsa, Fresh Chilli & Spring Onion

VEGETABLE FRITTO MISTO

Zucchini & Asparagus in a Light Batter with Vegan Aioli, Lemon & Herb Gremolata (V/VEG/GFA)

MAIN COURSES

TRUFFLE CHICKEN

Parmesan Breaded Chicken Breast, topped with a Fried Hens Egg, with a Lemon & Truffle Cream Linguine, finished with Fresh Chives

CRISPY SEABASS FILLETS

With Mediterranean Style Vegetables, Orzo Pasta, Basil Oil, Sun-Blushed Tomatoes, Spinach & Parmesan Crumb

LAMB TAGINE

Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA)

BLACKENED CAJUN CHICKEN PENNE

Mildly Spiced San-Marzano Tomato Sauce, with Red Pepper & Onion, served with Parmesan & Toasted Garlic Bread

STEAK, GUINNESS & SAUSAGE PIE

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables

STAROPRAMEN BATTERED FISH & CHIPS

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce, Frickles & Fresh Lemon (GFA)

ROASTED VEGETABLE, CHICKPEA & LENTIL CURRY

With Apricot & Herb Giant Cous Cous, Vegan Mint Yoghurt & Chopped Coriander, served with Toasted Flatbread (V/VEG/GFA)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

RHUBARB & GINGER CHEESECAKE

With Grenadine Poached Rhubarb, Ginger Beer Sorbet, Almond Tulle, Edinburgh Rhubarb & Ginger Gin Syrup

MILLIONAIRES SHORTBREAD TART

Short Crust Tart of Dulce De Leche, Milk Chocolate Mousse & Chocolate Mirror Glaze, with Crème Fraiche Ice Cream

MADAGASCAN VANILLA PANNACOTTA

With Strawberry Consommé, Pink Pepper Tulle, Poached Strawberries & Deluxe Strawberry Ice Cream

AMARENA CHERRY, AMARETTO & GINGERBREAD TRIFLE

With Vanilla Crème Brulee, topped with Griottine Cherry Sweetened Cream, Roasted Hazelnuts, White Chocolate Curls, Maple Chocolate Sauce & a Tulle Basket with Cherry Sorbet

MACGREGOR & REID OF AYP'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

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 £29.95

3 COURSES £37.50

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



- 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

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

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