

FOX & HOUNDS

Christmas Specials

*Our festive specials will appear alongside our winter pub favourites,
available from Friday 27th of November to Thursday 24th of December*

STARTERS

Curried sweet potato & coconut soup, gently spiced, finished with toasted pumpkin seeds,
fresh coriander oil and toasted sourdough bread (v)

Ham hock & pistachio terrine with homemade plum chutney and
toasted Barra Gallega bread (gfo)

Crispy pork belly bites, in a spiced apple cider reduction, garnished with crackling dust
and micro greens (gf)

Hot smoked salmon, trout & horseradish mousse, served with pickled golden beetroot
and seeded crackers

Parsnip, carrot & sage bhaji, served with spiced apple chutney (gf, v, vg)

MAINS

Traditional roast turkey crown, with duck fat potatoes, pig in blanket, wild boar & cranberry
stuffing, honey & sage roasted parsnips, braised red cabbage, shredded sprouts with bacon & onion
finished with our homemade turkey gravy

Slow braised blade of beef, with duck fat fondant potato, honey glazed chantenay carrots, buttered
kale, parsnip purée, crispy shallots & red wine, port & thyme jus

Roasted sea bass fillet, with crushed herb new potatoes, buttered tenderstem broccoli, roasted vine
tomatoes, lobster bisque cream, crispy leek & herb oil

Roasted parsnip, wild mushroom & chestnut Wellington, served with celeriac purée, winter
greens, fondant potato and rich red wine jus (vg)

Slow roasted belly pork, with parsnip purée, black pudding croquette, Savoy cabbage, glazed
Chantenay carrots, crispy sage and apple cider & thyme jus

DESSERTS

Christmas pudding, with salted caramel vanilla ice cream, oat crumble topping and brandy sauce

Sticky toffee pudding, butterscotch sauce, stem ginger ice cream and cinnamon crumble

Baked dark chocolate & cherry cheesecake, with Kirsch cherry compôte,
chocolate soil and Chantilly cream

Winter berry Eton mess, with mulled berry compôte, vanilla whipped cream,
baked meringue and toasted almonds

(vg) – vegan (vgo) – vegan option (gfo) – gluten free option (gf) - gluten free (v) - vegetarian

If you have any dietary requirements please speak to a member of the team in advance.