



CHRISTMAS MENU

£95 PER PERSON

Starters

Homemade Ham Hock Terrine with Piccalilli

Tender ham hock with a tangy, crunchy pickled vegetable relish.

Sweet Beetroot and Creamy Goat's Cheese Tart

Shortcrust pastry filled with beetroot mousse and roasted goats cheese with honey and black pepper.

Scorched Mackerel Escabeche

Smoky mackerel with a traditional spanish escabeche, confit tomatoes and pickled radish.

Soup Course

Welsh Leek and Potato Soup, with Chili Oil

Mains

'The Foxes' Turkey Roulade

Roasted turkey with sausage meat stuffing wrapped in streaky bacon, seasonal vegetables, roast meat gravy.

Pan Fried Seabass

Pea and mint puree, saffron infused saute potatoes, sun blushed tomatoes and fine beans.

Lamb Shoulder

Slow braised lamb shoulder, garlic butter herb crumb, horseradish and parsley mash, red currant jus and seasonal vegetables.

White Truffle and Mushroom Risotto

Wild mushrooms roasted in thyme and garlic with a rich truffle cream sauce.

Pre-Dessert Course

Blackcurrant &
Licorice-Gingerbread Crumb

Cointreau &
Orange-Bourbon Crumb

Desserts

Champagne Strawberry Trifle
White Chocolate & Raspberry Creme
Brulee, Raspberry Gin & Lime Shortbread

Cherry & Almond tart, Creme Anglaise
Cheese Board for 1

Tea / Coffee & Minced Pies