



THE CHRISTMAS PARTY MENU 2021

£33.95 per head

Starters

Virgin Mary Soup

Tomatoes, Tabasco, Celery, Horseradish
(Vegan-ask for no butter on your bread)

Pigeon Breasts

Coffee marinated Breasts, New potato, Cauliflower Puree
Black Cherry, Balsamic Reduction

Smoked Mackerel Pate

Olive Tapenade, Radish, Watercress, Olive Bread, Quick Pickle

Roasted Fig and Gorgonzola (v)

Raddicio Leaf, Candied Walnuts, Crouton, Blackberry and Maida Sauce

Mains

Roast Turkey

Bacon and Chipolata, Duck Fat Roasted Potatoes, Parsnips
Fresh Vegetables, Traditional Turkey Stuffing, Chefs Gravy

Halibut Fillet

King Prawns, Bacon Crumble
Sweet Peas, Winter Squash, Quinoa, Pork Stock

Duo of Venison

Fillet, Mini Pie
Sweet Potato Crush, Kale, Rainbow Beetroot Selection, Juniper Jus

Meatless Meatloaf (Vegan)

Oats, Black beans, Chickpea, BBQ Sauce
Spicy Green Beans, Corn, Roasted Garlic Mash, Classic Vegetarian Gravy

Desserts

Christmas Pudding

Redcurrants, Brandy Sauce

Baileys and White Chocolate Pana Cotta

Dark Chocolate Shard, Pistachio Brittle, Raspberries, Lemon Sorbet

Sticky Toffee Pudding

Butterscotch Sauce, Date Purée, Brandy Snap, Rum and Raisin Ice Cream

Bramble Tart (Vegan)

Blueberries, Blackberry and Liquorice Compote
Blackcurrant Sorbet

British Cheese Board

Selection of Gorgeous Quality Cheeses and accompaniments (£3 Supplement)

Homemade Ice Creams and Sorbets (Choose any 3)

Ice Creams - *Dark Chocolate, Strawberry, Vanilla*
Rum and Raisin

Sorbets - *Lemon, Blackcurrant, Mango*

Followed by Complimentary Coffee and Homemade Mince Pies

Reservations and food pre-order required. Please order your meal choices at least 2 days in advance

For reservations please call 01763 287246 or email ivan@thefoxandduck.co.uk

A 10% service charge will be added to parties of 10 or more

Fresh Vegetables served to each table. Menu available 1st December until 24th December.