

CHRISTMAS AT THE FOX



STARTERS

VEGAN WINTER VEGETABLE & PEARL BARLEY BROTH**

Served with 'Cake Shop' bread

A RAGU OF LOCAL GAME

In a homemade ravioli on a bed of Cavolo Nero and truffle oil

PINNEY'S SMOKED MACKEREL FILLET **

With a salad of mixed roasted beets and a horseradish dressing

HAM HOCK AND CHEDDAR ARRANCINI

With a tomato chutney and salad

BRUSCHETTA OF OLIVE OIL BRAISED CANNELLINI BEANS**

Topped with roasted butternut squash and parmesan

MAINS

FRESHLY CARVED BREAST OF TURKEY **

With cranberry and orange stuffing, pigs in blankets, roast potatoes, seasonal vegetables and gravy

FISH PIE **

Of cod, salmon, smoked haddock and prawns in a white wine and parsley sauce, topped with cheddar mash and served with seasonal vegetables

BRAISED FEATHERBLADE STEAK **

In a sauce of wild mushrooms, shallots and bacon served with Dauphinoise potatoes and seasonal vegetables

TRIO OF SUFFOLK PORK**

Belly, fillet with a Binham blue crust, and a sausage served with bubble and squeak, seasonal vegetables and an Aspull cyder gravy

FILO PASTRY PARCEL OF ROASTED MEDITERANNEAN VEGETABLES AND HALLOUMI

Served with a tomato and basil sauce, salad and new potatoes

DESSERTS

CHRISTMAS PUDDING FROM THE ULTIMATE PLUM PUDDING CO **

Served with brandy sauce

TRIPLE CHOCOLATE BROWNIE**

Served with salted caramel ice cream and honeycomb pieces

CARAMELISED LEMON TART

Served with a winter berry compote

FIG, HONEY AND TOASTED ALMOND CRÈME BRULEE **

Served with spiced short bread

A TRIO OF LOCAL CHEESES**

Served with biscuits and chutney

Two courses for £19.95 Three courses for £24.95

Menu available from December 1st-24th

Deposit of £5pp to secure your booking, pre orders only required for tables over 12

