

CHRISTMAS MENU

Lunch 2 Courses £18.00pp | 3 Courses £22.00pp
Dinner 2 Courses £22.00pp | 3 Courses £27.00pp

STARTERS

Curried Parsnip & Apple Soup
Parsnip Bhaji (v,gfa,df,ve)

Hot Smoked Mackerel
Heritage Beetroot & Caper Salad,
Horseradish Yoghurt (gf,dfa)

Duck Liver Pâté
Pineapple & Mustard Seed Chutney,
Toasted Sourdough (gfa)

Whipped Goats Cheese
Red Wine & Thyme Figs, Endive,
Candied Walnuts (v,gf,n,dfa,veo)

MAINS

Turkey & Apricot Stuffing Roulade
Sage Roast Potatoes, Pigs in Blankets,
Brussel Sprouts & Gravy (gfa)

Mulled Winter Lamb Casserole
Potato & Celeriac Gratin,
Pomegranate & Mint (gf)

8oz Dry-aged British Rump Steak
Chunky Chips, Caramelised Onion &
Watercress, Peppercorn Sauce (gf,dfa)
Supplement £4.50

Dill Crusted Scottish Salmon
Brown Crab & Leek Crushed
Potatoes, White Wine Cream (gf)

Iron Bark Pumpkin & Chestnut Roast
Puy Lentil & Truffle Vinaigrette,
Crispy Kale (v,gf,n,df,ve)

All served with Sticky Red Cabbage,
Glazed Chantenay Carrots & Broccoli
for the table to share (v,dfa)

PUDDINGS

Buttermilk Panna Cotta
Stem Ginger Shortbread,
Roasted Rhubarb (gf)

Christmas Pudding Tart
Spiced Cranberries
& Vanilla Custard (n,v)

Cropwell Bishop Stilton
Grape & Celery Chutney,
Artisan Biscuits (gfa)

Limoncello Sorbet
Saffron & Ginger Poached
Clementines (gf,v,df,ve)

Bitter Chocolate & Orange Delice
Honeycomb, Salted Caramel
Ice Cream (gf,v)

CHRISTMAS DAY LUNCH MENU

Available 25th December | £69.95pp
Available from 12 – 3pm & 3 – 6pm | Children under 12 years old half price
4 Courses including presents from Father Christmas

STARTERS

Devon Crab Cocktail
Whipped Avocado, Seaweed
Crostinis & Caviar (gfa)

Tea Smoked Duck Breast
Radish & Hazelnuts, Blood
Orange Jelly (gfa,n)

Cornish Brie & Onion Tart
Celeriac & Pickled Pear Salad,
Sherry Dressing (v,veo)

MAINS

Traditional Roast Turkey
Sage Roast Potatoes, Apricot Stuffing,
Pigs in Blankets & Gravy (gfa)

**Slow-cooked Rib of
Cumbrian Beef**
Smoked Potato Gratin, Red
Wine & Shallot Sauce (gf)

**Pumpkin &
Wild Mushroom Strudel**
Lentil & Truffle Purée, Candied
Chestnuts (v,n,df,ve)

All served with Sticky Red Cabbage,
Glazed Chantenay Carrots,
Parsnips & Brussel Sprouts for
the table to share (v,dfa)

PUDDINGS

Warm Christmas Pudding
Brandy Sauce (v,n)

Baileys Tiramisu
Mulled Cherries

Selection of British Cheeses
Spiced Apple Chutney
& Millers Damsels (gfa)

Limoncello Sorbet
Saffron & Ginger Poached
Clementines (gf,v,df,ve)

TO FINISH

Tea, Coffee & Petit Fours

Additional Vegan options available on request

Please ask for any allergen information
(gf) Gluten Free | (gfa) Gluten Free Available
(n) Contains Nuts | (df) Dairy Free | (dfa) Dairy Free Available
(v) Vegetarian | (ve) Vegan | (veo) Vegan Option

CHRISTMAS AFTERNOON TEA

£19.75pp | Available from 3 – 6pm
Not served on Christmas Day
Must be pre-booked | Includes a glass of fizz and tea or coffee

Finger Sandwiches
Roast Turkey, Bacon &
Mustard Mayo (gfa)
Vintage Cheddar, Spiced
Pear Chutney (v,gfa)
Poached Salmon, Cream
Cheese & Cucumber (gfa)

Assortment of Sweet Treats
Mince Pies & Brandy Butter Cream
Caramel Shortcake (gf)
Almond Macaroons (gf)
Mini Black Forest Cake (gfa)

Warm Sultana Scones
Clotted Cream & Strawberry Jam (v,gfa)

CHRISTMAS BUFFET

£19.75 pp
Minimum of 20 people per booking

Artisan Breads, Garlic &
Herb Butter (v,gfa,dfa)
Nocellara Olives, Orange
& Basil (v,gf,df,ve)
Cheese & Paprika Straws (v)

Platter of Smoked Mackerel,
Prawns & Poached Salmon,
Cucumber & Beetroot (gf,df)

Mini sustainable Fishcakes,
Lime & Saffron Aioli

Pork & Black Pudding Sausage Rolls,
Pineapple & Mustard Chutney

Roast Turkey & Bacon Christmas
Crackers, Cranberry Ketchup

Wild Mushroom & Spinach Wellingtons (v)
Pumpkin, Chestnut & Sage
Quiche, Rocket Pesto (v)
Sea Salt & Rosemary Roast
Potatoes (v,gf,df,ve)

Winter Vegetable & Pumpkin Seed
Slaw, Sherry Dressing (v,gf,df,ve)

Mince Pies, Brandy Cream (v)
Rhubarb & Ginger Trifle (v,gf)

Additional Vegan Options
Available on Request

PRE-ORDER DRINKS

PRE-DINNER DRINKS

Mulled Wine £5.50

Mulled Cider £5.50

Winter Pimms £5.50

Porn Star Martini £9.00

Beverley Hills Iced Tea £9.00

Newly Fashioned £8.00

SPIRITS AND PORT

All bottles £80.00 each

Tanqueray Gin

Ketel One Vodka

Bulliet Bourbon

Captain Morgan

White, Dark & Spiced Rum

Sambuca

Tequila

Hennessey VS Cognac

Jägermeister

Port £50.00 per bottle

WINE AND CHAMPAGNE

WHITE BOTTLE

Pinot Grigio, Italy £23.95

Pays D'oc Viognier, France £22.95

Sauvignon Blanc, Chile £23.95

RED BOTTLE

Merlot, Chile £23.90

Cabernet Sauvignon, Chile £25.25

Rojja, Spain £29.70

ROSÉ BOTTLE

Blush Rosé, France £25.00

Prosecco £32.00

Moët Champagne £55.00

drinkaware

CHRISTMAS EVENTS

The
Fox Inn
BOARS HILL

BOXING DAY

Open as normal
Full à la carte menu available
for lunch and dinner

NEW YEAR'S DAY

Open as normal
Brunch £14.50pp from 10 – 3pm
Full à la carte menu available 12 – 9pm
Build Your Own Burgers

NEW YEAR'S EVE

A la carte available from 6 – 8pm
Complimentary glass of fizz at midnight
to welcome the New Year

MOËT & CHANDON
CHAMPAGNE

SANTA'S COMING TO TOWN

Join us on Christmas Eve between 3 – 4pm as Father Christmas
has promised us that he is going to pay us a visit. If you've been nice
this year, there will be an extra surprise for all the children

Terms and Conditions apply: For tables of 6 or more, we do require a pre-order of your meals to be completed a minimum of 7 days prior to your party. Your credit card details will be stored securely within our pre-order system. No charge will be made at the time of booking or without contacting you first. However, should you wish to cancel your party or reduce your numbers, please notify us 7 days or more in advance by email or call us at the pub. If we don't receive at least 7 days' notice that you wish to cancel, the full cost of the party will be charged to your credit card. There is a 10% service charge for tables of 6 or more. A pre-payment will also be taken for all Christmas Day bookings.

TO MAKE A BOOKING OR TO FIND OUT MORE
INFORMATION PLEASE CONTACT US AT:

Tel: 01865 735131

Email: thefox@epicpubs.com

thefoxinn.pub

TURNING ON THE
FESTIVE MAGIC

CHRISTMAS MENUS & EVENTS
29TH NOVEMBER – 31ST DECEMBER 2018