

# THE FOX & GOOSE

## CHRISTMAS MENU

### STARTERS

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#### Soup

Celeriac and parsnip soup topped with a hazelnut and sage crumb and accompanied by warm, crusty bread and butter (V) (GF Available)

#### Chicken and Ham Hock Terrine

Home-made terrine served with pickled vegetables and mustard mayonnaise (GF)

#### Stuffed Mushroom

Portobello mushroom coated with crispy panko and stuffed with bacon, cheddar and mozzarella melt, fresh herbs, rocket and garlic sauce (GF Available)

#### Smoked Salmon

Served with whipped lemon and fresh herb cream cheese, pickled capers, cornichons, red onion and a ciabatta crisp croût (GF Available)

### MAINS

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#### Christmas Turkey

Succulent roast turkey, chestnut stuffing, pigs in blankets, crispy potatoes roasted with garlic and rosemary, roasted carrots, honey glazed parsnips and brussels sprouts, served with a rich meaty gravy (GF Available)

#### Beef Bourguignon

Slow cooked beef brisket with smoked streaky bacon, baby shallots, mushrooms, mashed potato, tenderstem broccoli, carrots and red wine demi-glace (GF)

#### Sea Bream

Pan fried Sea Bream with lemon and caper potatoes, seasonal greens and Romesco sauce (GF)

#### Wild Mushroom Risotto

Locally sourced wild mushrooms slowly simmered with rice and finished with Pecorino and extra virgin olive oil (V & GF) (Vg Available)

## DESSERTS

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### Christmas Pudding

Packed with fruit and served with our home made brandy butter or luscious cream

### Winter Berry Crumble

Mixed berries, topped with a rich buttery golden oat and walnut crumble, served alongside your choice of vanilla ice cream, indulgent cream or velvety custard (V)

### After Eight Cheesecake

Indulge in our chocolate mint cheesecake served with a scoop of smooth vanilla ice cream and drizzled with chocolate sauce (V & GF)

### Artisan Organic Ice Cream or Vegan Sorbet (2 scoops)

Ice cream: Vanilla, Strawberry, Chocolate, Mint Choc Chip, Salted Caramel  
Sorbet: Mango, Raspberry

### Cheese Board (£9 supplement)

A board filled with British Stilton and Cheddar, French Camembert, crispy crackers, apples, walnuts and a pot of honey

2 COURSES £28

3 COURSES £33

CHILDREN HALF PRICE  
(UNDER 12)

### ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.