

CHRISTMAS DAY MENU

STARTER

Mulled Wine Poached Pear, Walnuts, Crumbled Shropshire Blue, Mixed Leaves (veo & gf)

Ham Hock & Mustard Terrine, Piccalilli, Sourdough Croutes (gfo)

Crayfish & King Prawn Bloody Mary Cocktail, Crisp Salad, Local Focaccia (gfo)

Cranberry & Brie Tart, Pecans, Hot Honey Drizzle (v)

MAIN COURSE

Stuffed Pancetta-Wrapped Crown of Turkey, Roasted Pork Fat Potatoes, Maple Carrots, Brussels Sprouts, Creamed Greens, Gravy (gf)

Slow-Braised Beef Short-Rib, Creamed Horseradish Mash, Dry-Aged Beef Bon-Bons, Maple Carrots, Braised Red Cabbage, Red Wine Glaze (gf)

Pan-Roasted Supreme of Salmon, Garlic & Thyme Roasted Fondant Potato, Wilted Greens & Samphire, Champagne Butter (gf)

Courgette, Feta & Aubergine Stuffed Butternut Squash, Roasted Vine Tomatoes, Garlic & Rosemary Sauteed Potatoes, Braised Red Cabbage, Pine Nuts (ve & gf)

DESSERT

Christmas Pudding, Brandy Butter Ice Cream (v)

Bramley Apple, Fig & Chestnut Crumble, Vanilla Custard (v & gf)

Salted Chocolate, Hazelnut & Kirsch Cherry Mousse (v & gf)

Lemon & Thyme Posset, Almond Shortbread (v)

Petit Fours & Mince Pies to Follow

£80 per person / £45 per child

10% deposit required when booking.
Balance and 12.5% service charge to be settled on the day.

foxcharwelton@outlook.com to book

