

FOXES HOTEL

Christmas Menu

1 COURSE - £18.00 2 COURSES - £26.95 3 COURSES - £29.95

STARTERS

Roasted winter vegetable soup (Ve) (GF on request)

served with homemade bread roll

Duck and orange pate (GF on request)

served on melba toast with onion marmalade

Garlic mushroom bruschetta (GF or Vegan on request)

served with a garlic cream sauce

MAINS

Roast turkey (GF on request)

served with homemade Yorkshire pudding, pigs in blankets, sage and onion stuffing, roasted potatoes and seasonal vegetables

Slow-roasted pork belly (GF on request)

Served with spiced red cabbage, dauphinoise potatoes, tenderstem broccoli and a red wine gravy

Chef's special pan-fried salmon (GF on request)

served with sautéed potatoes, roasted cherry tomatoes, tenderstem broccoli and hollandaise sauce

Spiced cauliflower, spinach and lentil pie (Ve)

served with sage and onion stuffing, roasted potatoes and seasonal vegetables

DESSERTS

Traditional Christmas pudding (GF on request)

served with brandy sauce

Apple and blackberry crumble

served with custard

Chocolate and orange sponge

served with vegan vanilla ice cream (V) (Ve)

Cheeseboard (GF on request)

a selection of West Country cheeses with biscuits and red onion chutney



AFTER THE MAIN EVENT
Warm mince pies with cognac cream
served with tea or coffee

