

# CHRISTMAS AT THE FOX



## STARTERS

### **SMOKED SALMON AND PRAWN LIGUINE**

creamy white wine sauce

### **HAM HOCK SCOTCH EGG**

salad & piccalilli

### **SMOKED CHICKEN & CRISPY BACON CAESAR SALAD (GFA)**

crispy gem lettuce with focaccia croutons, bound in Caesar dressing, topped with parmesan

### **FRENCH ONION SOUP (V) (GFA) (VEA)**

topped with a cheesy croute

### **BEEF BAO BUN**

asian slaw

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## MAINS

### **FRESHLY CARVED ROAST NORFOLK BREAST OF TURKEY (GFA)**

thyme roasted potatoes, chestnut stuffing, pigs in blankets, Yorkshire pudding, seasonal vegetables, and gravy

### **FILLET OF SEABASS (GF)**

king prawns, chorizo, pesto, crushed new potatoes & chargrilled courgettes

### **ROAST BEEF FILLET (GF) \* (£3 Supplement)**

cooked Medium rare, with dauphinoise potatoes, winter greens, roasted carrots and wild mushroom sauce

### **RARE BREED PORK CHOP (GFA)**

bubble and squeak, black pudding fritter, creamed celeriac and cabbage, roast carrots and Aspull cider gravy

### **NUT ROAST WELLINGTON (VE)**

roast potatoes, braised red cabbage and roasted roots

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## DESSERTS

### **CHRISTMAS PUDDING BAKED ALASKA (V)**

brandy scented sponge, topped with Christmas pudding ice cream and Italian meringue, with a boozy compote of winter fruits

### **CHOCOLATE ORANGE AND COINTREAU POT (V) (GFA)**

shortbread and cream

### **CINNAMON SPICED BANANA FRITTERS (VE) (GF)**

maple syrup and dairy free ice cream

### **CARAMALISED LEMON TART (V)**

raspberry sorbet

### **SUFFOLK GOLD AND SUFFOLK BLUE CHEESES (V) (GFA)**

chutney and biscuits

**Two courses for £24 Three courses for £29**

Menu available from November 24<sup>th</sup> – December 24<sup>th</sup> – Pre-orders only required on parties over 12

**As we offer menu items containing all major allergens including nuts, please be advised that traces of all allergens may be found in any of our dishes.**

(GF) Gluten free - (GFA) Gluten free alternative available - (V) Vegetarian - (VE) Vegan – (VEA) Vegan alternative available

