

FOXES HOTEL

# CHRISTMAS MENU

2 COURSES FOR £26.95 3 COURSES FOR £29.95

## STARTERS

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### 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

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### Roast turkey

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

### Slow-roasted pork belly

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

### Chef's special pan-fried salmon

*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

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### Traditional Christmas pudding

*served with brandy sauce*

### Apple and blackberry crumble

*served with custard*

### Chocolate and orange sponge

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

### Cheeseboard

*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*

