



FOX COUNTRY HOTEL 01491 639 333

CHRISTMAS MENU

1 DECEMBER 2009 – 24 DECEMBER 2009

PLEASE BOOK IN ADVANCE

STARTERS

Butternut squash & thyme soup (v)

Prawn cocktail

Chicken Liver Parfait, toasted brioche, pineapple chutney

MAINS

Traditional roast turkey dinner, Brussels sprouts, roast potatoes, roasted parsnips & swede, cranberry sauce, rich nutty stuffing, tiny sausages wrapped in bacon (pigs in a blanket) and hot red wine gravy

Roast baby chicken with lemon and sundried tomatoes, Brussels sprouts, roast potatoes, roasted parsnips & swede carrots and hot gravy

Vegetable nut roast with apricot & goats cheese (v)

Pan-fried vegetables with apricots & mixed nuts topped with a creamy goat's cheese round served with creamy mash potato, Brussels sprouts roast potatoes, roasted parsnips & swede carrots and spicy tomato sauce

Poached fillet salmon, Brussels sprouts, new potatoes, roasted parsnips & swede with creamy parsley sauce.

DESSERTS

Traditional Christmas plum pudding served with a brandy sauce

Belgium chocolate & orange tart served with vanilla ice cream

Winter berry & mulled wine cheesecake served with fresh cream

Upgrade to include mince pies and fair trade filter coffee for only £5.00 per person

£25.00 PER Adult

£10.00 PER Child (aged between 3 – 12 years)



LARGE GROUPS – PRE ORDERS WILL BR REQUIRED ONE WEEK BEFORE.