Fox and Hounds Christmas Menu

STARTERS

Sweetcorn and Smoked Bacon Soup (GF)

served with charred sweetcorn and crispy bacon

Smoked Mackerel Pate

served with horseradish mayonnaise, pickled cucumber and croutons

Farmhouse Style Pork, Sage and Onion Terrine

served with crispy Sourdough Toast and piccalilli

Whipped Goats Cheese and Herb Roulade

served with a walnut and honey dressing, mixed leaves

Moroccan Spiced Falafel (Vg)

served with crispy salad and saffron mayonnaise

MAIN COURSE

Traditional Christmas Dinner

Roasted breast of Norfolk Turkey, roast potatoes, pigs in blankets, homemade stuffing,

seasonal vegetables, honey parsnips and pan gravy [gluten free option available]

Roast Topside of Beef

Roasted topside of Suffolk Beef, roast potatoes, Yorkshire pudding, honey parsnips, seasonal vegetables and beef gravy (gluten free option available)

Pan Roasted Fillet of Salmon (GF)

served with crushed potatoes, sauteed cabbage and a mustard cream sauce

Beetroot Wellington (Vg)

served with Roast potatoes, seasonal vegetables and gravy

DESSERTS

Christmas Pudding served with Brandy Custard (GF)

Chocolate Orange Cheesecake with Caramelised Satsuma (GF, Vg)

Strawberry and Prosecco Roulade with Prosecco Sorbet

Individual Cheeseboard, Crackers, Christmas chutney, Grapes Binham Blue, Walsingham Cheddar and Somerset Brie (£4.00 supplement)

2 courses £26.00/ 3 courses £30.00 per person

A non refundable deposit of £10.00 per person is required to secure booking