



Christmas Menu

Starters

Pan Fried Garlic Butter King Prawns

Plump, succulent king prawns pan-seared in rich garlic butter on toasted sourdough

Orange & Cognac Duck Liver Pâté

Silky smooth duck liver and British pork pâté, infused with warm Cognac liqueur and finished with a bright, zest-spiced orange glaze.

Charred Sprout & Crispy Bacon Soup

Smoky pan-roasted Brussels sprouts blended into a velvety cream soup, finished with a generous scatter of crispy oak-smoked bacon lardons.

Brandy & Olive Oil Woodland Mushrooms

Earthy wild woodland mushrooms sautéed in cold-pressed extra virgin olive oil and a splash of rich aged brandy, served over warm toasted sourdough.



Mains

The Festive Roast Selection (Turkey or Beef Fillet)

(+£4 Supplement for Beef Fillet)

Your choice of tender British turkey breast or prime, succulent beef fillet, served alongside crisp Gressingham duck fat roasties, pan-fried sprouts with smoky bacon lardons, Ibstone honey-glazed parsnips, buttery carrot and swede mash, and classic pigs in blankets—all crowned with a golden Yorkshire pudding and smothered in a rich, velvety red wine gravy.



Pan-Fried Smoked Cornish Salmon

A succulent, pan-seared smoked Cornish salmon fillet resting on buttery crushed new potatoes and vibrant wilted spinach, drizzled with a silky, herb-infused lemon and dill cream sauce.

The Gamekeeper's Pie

Tender cuts of locally sourced fresh game slow-cooked in a rich red wine gravy under a flaky golden pastry crust, served with velvety garlic and thyme-infused creamed potatoes and tender green beans.



Crispy Potato & Leek Pastry*

Silky potatoes and tender buttered leeks encased in delicate, golden-baked filo pastry, accompanied by honey-roasted carrots, seasonal greens, and crispy roast potatoes, finished with a rich onion and thyme gravy.

Desserts

Classic Rich Christmas Pudding*

A traditional Christmas pudding packed with plump, spiced fruits, served with silky vanilla and brandy butter custard.

Lemon Meringue Pie

Zesty lemon curd topped with pillow-soft, toasted meringue, accompanied by hand-picked fresh wild berries and your choice of velvety vanilla ice cream or fresh cream.*

Christmas Spiced Crumble*

Tender Bramley apples and vibrant wild berries infused with warm festive spices, beneath a golden-baked crumble topping and served with velvety vanilla custard or fresh cream.*

The Classic Cheese Board

(+£4 Supplement)

A carefully curated selection of fine seasonal cheeses, served alongside sweet crisp grapes, rich caramelised onion chutney, and a selection of artisan crackers.

**Vegan/GF Options available, please ask staff.*

£40 FOR 2 COURSES

£45 FOR 3 COURSES

Booking Information

£10 deposit per person required

Pre-order needed at least 5 days in advance.

Book early to avoid disappointment!

TEL: 01494 504264

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Thank you for celebrating the season with us at The Fox @ Ibstone. Wishing you a Merry Christmas and a Happy New Year from all our family to yours.