



Valentines Menu

Starters

Classic Prawn Cocktail

Succulent prawns in a rich, creamy Marie Rose sauce, served with wholemeal bread and butter

Duck Liver & Pork Pâté

Smooth, indulgent pâté infused with orange and cognac liqueur, served with crisp toast

Creamy Garlic Mushrooms (V)

Button mushrooms gently simmered in a velvety garlic cream, served on toasted sourdough.

Mains

Prime Sirloin Steak

A perfectly cooked, tender sirloin steak served with golden, crispy chips, garden peas, sautéed mushroom, grilled tomato and crunchy onion rings.

Salmon en Croûte

Delicate salmon fillet wrapped in buttery puff pastry, served with buttered baby new potatoes, tenderstem broccoli and a silky hollandaise sauce.



Beetroot & Butternut Squash Wellington (VE)

A rich, flavourful Wellington packed with roasted beetroot and sweet butternut squash, wrapped in golden pastry and served with baby new potatoes, seasonal vegetables and rich gravy.

Desserts

Chocolate Fudge Cake

Decadently rich chocolate sponge layered with smooth, indulgent fudge icing

Pistachio, White Chocolate & Raspberry Roulade

Light pistachio sponge rolled with creamy white chocolate and sharp raspberry for the perfect sweet balance.

Cheesecake (VE)

A smooth, creamy plant-based cheesecake with a biscuit base

All desserts are served with cream or ice cream, with vegan alternatives available.

£30 FOR 2 COURSES

£35 FOR 3 COURSES

Booking Information

Pre-order needed in advance
Book early to avoid disappointment!



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