



# Christmas With Alvin the Ultimate Elvis Menu

## STARTERS

Broccoli & Stilton soup, warm bread (VE/GFA)

Prawn cocktail, marie-rose, lemon & mini wholemeal loaf (GFA)

Roasted vegetable tartlet, tomato pesto, dressed leaves & balsamic (V/GF)

Ardennes Pate, winter fruit chutney, Melba Toast (GFA)

## MAIN DISHES

Roast Turkey, pigs in blankets, stuffing & Turkey gravy (GFA)

Roast Sirloin of Beef, Yorkshire pudding, Red wine Jus (GFA)

Brie, mushroom & cranberry wellington, vegetarian gravy (V)

(ALL SERVED WITH SEASONAL VEGETABLES) (V/GF)

Pan roast fillet of sea bass, herb new potatoes, wilted spinach, lemon butter sauce (GF)

## DESSERTS

New York baked cheesecake, mulled wine berry compote, Chantilly (V/GFA))

Panettone bread & butter pudding, warm Anglaise sauce (V)

Traditional Christmas pudding, brandy sauce (GF/V)

Salted Caramel & Chocolate Tart, Raspberry Gel (V)

**TICKETS £50 TO INCLUDE 3 COURSE DINNER**

Saturday 20<sup>th</sup> December. pre ordered only. This can be done by either contacting us on 01844 338777 or emailing us at [foxandgoatpub@gmail.com](mailto:foxandgoatpub@gmail.com)

**WE WILL REQUIRE A DEPOSIT OF £25 PP AT TIME OF BOOKING. ALL PAYMENTS ARE NON REFUNDABLE**

**PLEASE NOTE SOME OF OUR DISHES MAY CONTAIN THE FOLLOWING ALLERGENS**

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs,  
mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites,  
tree nuts

**PLEASE INFORM US AT TIME OF BOOKING OF ANY DIETARY REQUIREMENTS OR ALLERGIES**

