

Christmas Day Menu



G L A S S O F F I Z Z & C A N A P E S O N A R R I V A L

S T A R T E R S

Roasted red pepper & tomato soup with herb oil & bread **(VE/GFA)**

Prawn & Crayfish Cocktail, gem lettuce, marie rose, brown bread **(GFA)**

Goats cheese & Balsamic onion tart, dressed leaves **(V)**

Chicken & Smoked Ham Hock Terrine, winter Chutney, toasted sourdough
(GFA)

M A I N D I S H E S

Roast turkey, pigs in blankets, stuffing & turkey gravy **(GFA)**

Rare roast sirloin of beef, yorkshire pudding, red wine jus **(GFA)**

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

(ALL SERVED WITH ROAST POTATOES, HONEY GLAZED CARROT & PARSNIP & SPROUTS WITH A SIDE DISH OF BRAISED RED CABBAGE PER TABLE) (V/GF)

Pan roasted Halibut, buttered new potatoes, herby salsa with pomodorini & winter greens **(GFA)**

D E S S E R T S

Traditional Pannacotta, mulled wine berry compote, Honey biscuit crumb **(GFA)**

Rich chocolate delice, brown butter biscuit crumb, chantilly, vanilla ice cream & chocolate shard **(V)**

Traditional christmas pudding, brandy sauce **(GF/V)**

Selection of cheeses, fruit chutney & biscuits

C O F F E E & M I N T S

5 C O U R S E S £ 1 1 0 P E R A D U L T - U N D E R 1 4 ' S £ 5 0

Deposit of 50% of your booking is to be paid upon confirmation of your table, with final balance to be paid by 24th November 2025

We require your pre-orders by 4th December 2025. This can be done by either contacting us on 01844 338777 or emailing us at foxandgoatpub@gmail.com

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



Christmas Party 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)

Beef wellington (medium rare), dauphinoise potato, red wine jus (GFA)
£5 supplement

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))

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

Traditional Christmas pudding, brandy sauce (GF/V)

Salted Caramel & Chocolate Tart, Raspberry Gel (V)

Selection of cheeses, fruit chutney & biscuits - **£5 supplement**

TWO COURSES £34.95 THREE COURSES £39.95

Bookings are available from 17th November 2025 until 20th December 2025, Monday to Saturday only.

We require your pre-order no later than 7 days prior to your booking date. This can be done by either contacting us on 01844 338777 or emailing us at foxandgoatpub@gmail.com

WE WILL REQUIRE A DEPOSIT OF £15 PP AT TIME OF BOOKING. ALL PAYMENTS ARE NON REFUNDABLE

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