

Luxury Ham Hock Terrine (🛊 GF)

Luxury ham hock & parsley terrine with a plum chutney, served with a crusty roll & butter

Traditional Hand Carved Roast Turkey

Served with chipolata sausage wrapped in bacon, roast potatoes, stuffing, seasonal vegetables, new potatoes, gravy & cranberry sauce

Salmon with a Sweet Chilli Glaze (GF)

Fillet of salmon grilled with a sweet chilli glaze, served with stir fried vegetables in a plum sauce δ a timbale of rice

Pork Loin Chop (GF)

Grilled pork loin chop, served with creamy mashed potato, vegetables & a creamy wholegrain mustard sauce

Leek & Mushroom Wellington (V)

Sauteed leeks, onions & mushrooms, finished in a creamy mushroom sauce in a puff pastry case with seasonal vegetables & creamy mashed potato

Traditional Christmas Pudding (V)

Served with lashings of homemade brandy sauce

Homemade Chocolate Brownie (V)

Served warm with homemade chocolate sauce & vanilla ice cream

Cheesecake (V) (GF)

Baked Vanilla cheesecake topped with nibbed pistachios, toasted almonds & finished with a sweet honey & elderflower glaze, served with whipped cream

Luxury Apple Sorbet (V) (GF)

This asterisk (*GF) indicates the meal can be made Gluten Free on request

Bookings Only



Fox & Hounds 2025 Christmas Fayre Booking Form



2 Course - £25.00 per person - 3 Course - £30.00 per person Bookings taken on 01609 772257 - £5.00 deposit per person required upon booking

Menu		Party Details	
Starters	No. of Choices	Name	
Homemade Winter Vegetable Broth		Telephone No	
Old English Mushrooms		Date of Meal	
Ham Hock Terrine		Time	
		Number in Party	
Mains		Deposit/Full	
Hand Carved Roast Turkey & Trimmings		Payment taken	
Salmon with a Sweet Chilli Glaze			
Pork Loin Chop		Signed	
Leek & Mushroom Wellington		Date	
		(I have read and understood the terms and conditions)	
Desserts			
Traditional Christmas Pudding with Brand	y Sauce	Terms & Conditions	
Warm Chocolate Brownie & Ice Cream		1. When booking Christmas Fayre, a non refundable deposit is required of £5.00 per person (to be paid at time of booking)	
Cheesecake		2. Our Christmas Fayre menu will be running from Wednesday -	
Luxury Apple Sorbet		Saturday - Starting Wednesday 3rd December and finishing on Saturday 20th December 2025. (Christmas Fayre menu will not be available on Sundays)	
		3. A pre-order of menu choices is required at least 7 days in advance of your booking date	
Total Number of 2 Course Meals			
Total Number of 3 Course Meals		4. All menus and arrangements can be subject to change at the discretion of the Management	

5. If you have any special dietary/food allergy needs please speak to a

member of the team before you pre-order