Christmas Menu
Fox & Hounds 2026

2 Courses - £26.00 per person - 3 Courses - £31.00 per person

Served from Wednesday 2nd December to Saturday 19th December (not available on Sundays)

Homemade Winter Vegetable Broth (V) (✻ GF)
Served with a crusty roll & butter

Crustone
Sauteed mushrooms, succulent prawns, bacon & onions tossed in a creamy garlic sauce, served over warm toasted garlic bread

Luxury Ham Hock Terrine (✻ GF)
Luxury ham hock & parsley terrine, served with a fruit chutney & a crusty roll & butter

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Traditional Hand Carved Roast Turkey
Served with chipolata sausage wrapped in bacon, roast potatoes, stuffing, seasonal vegetables, new potatoes, gravy & cranberry sauce

Fish Gratin (GF)
White fish, salmon & prawns in a cheese sauce topped with mashed potato & sprinkled with cheddar cheese served with seasonal vegetables

Beef Bourguignon (GF)
Classic French dish of slow cooked beef in red wine with mushrooms & bacon, served with new potatoes & seasonal vegetables

Leek & Mushroom Wellington (V)
Sauteed leeks, onions & mushrooms, finished in a creamy mushroom sauce in a puff pastry case served with seasonal vegetables & creamy mashed potato

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Traditional Christmas Pudding (V)
Served with lashings of homemade brandy sauce

Sticky Toffee Sundae (V) (✻ GF)
Vanilla ice cream layered with toffee sauce & pieces of sticky toffee pudding, topped with whipped cream & a wafer

Cheesecake (V) (GF)
Baked Vanilla cheesecake topped with a red cherry compote served with whipped cream

Mango & Passion Fruit Sorbet (V) (GF)

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

Bookings Only

Fox & Hounds 2026 Christmas Fayre Booking Form

2 Course - £26.00 per person - 3 Course - £31.00 per person

Bookings taken on 01609 772257 - £5.00 deposit per person required upon booking

Menu

Starters	No. of Choices
Homemade Winter Vegetable Broth	☐
Crustone	☐
Ham Hock Terrine	☐

Mains

Hand Carved Roast Turkey & Trimmings	☐
Fish Gratin	☐
Beef Bourguignon	☐
Leek & Mushroom Wellington	☐

Desserts

Traditional Christmas Pudding with Brandy Sauce	☐
Sticky Toffee Sundae	☐
Cheesecake	☐
Sorbet	☐

Total Number of 2 Course Meals	☐
Total Number of 3 Course Meals	☐

Party Details

Name .....

Telephone No. .....

Date of Meal .....

Time .....

Number in Party .....

Deposit/Full Payment taken .....

Signed .....

Date .....

(I have read and understood the terms and conditions)

Terms & Conditions

1. When booking Christmas Fayre, a non refundable deposit is required of £5.00 per person (to be paid at time of booking)

2. Our Christmas Fayre menu will be running from Wednesday - Saturday - Starting Wednesday 2nd December and finishing on Saturday 19th December 2026. (*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

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