



# CHRISTMAS AT THE FOX & BARREL



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## STARTERS

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- Butternut squash soup, sage gnocchi, feta, baked focaccia (G/V/VEM)  
Duck and pheasant terrine, liver parfait, preserved pear, brioche (G)  
Twice baked Kickass Cheddar cheese souffle, onion marmalade (V)  
Treacle cured salmon, mustard dressing, pickled cucumber, sourdough (G)  
Cauliflower bhaji, masala sauce, raita, Bombay mix (VE/G)

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## FESTIVE MAINS

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- Roast turkey, pig in blanket, thyme and apricot stuffing, bread sauce, cranberry (G)  
Braised feather blade of beef, roasted carrot, smoked pancetta mash, Bordelaise sauce (GF)  
Stone Bass fillet, crab tortellini, orange and fennel, shellfish bisque (G)  
Slow roasted pork belly, crispy cheek, miso glazed chicory, black garlic and pickled apple (G)  
Delica pumpkin, shallot tarte tatin, lentils, piccolo parsnip, hazelnut and thyme granola (VE)

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## HOMEMADE DESSERTS

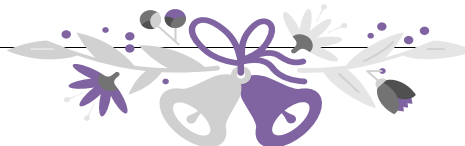
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- Fox and Barrel Christmas pudding, brandy sauce (V)  
Dark chocolate and caramel tart, honeycomb, stout cream  
Vanilla crème brûlée, shortbread biscuit, blackberry compote (G/V)  
Sticky toffee pudding, milk ice cream, toffee sauce (V)  
"Arctic Roll", white chocolate, lemongrass, sour cherry

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**2 COURSES £29.50 / 3 COURSES £36**

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(N) Nuts (V) Vegetarian (GF) Gluten Free (G) Modified Gluten Free (VE) Vegan (VEM) Vegan Modify  
Please ask a member of the team about specific allergen or dietary requirements.

As our food is prepared in centralised kitchen where allergens are present, we therefore cannot guarantee complete separation.

