

FOX & Hounds

New Year's Eve 2018

3 Course's, (Inc. Water, Coffee & Entertainment) £55pp

Non-Dining Guests £15pp

Starters & Desserts will be served as sharing boards to the whole table. Mains are also designed to be shared.

Tables of up to 4 guests are to pick one main for the table.

Tables of 5 guests and above can select up to two mains.

If two mains are selected they will be offered as a 50/50 split to the table.

Cheese is available as an alternative to dessert, but must be taken by the whole table or half of tables of 5 or larger, it can also be offered as an extra course charged at £6pp.

To Start...

Sharing board consisting of...

Chicken Liver & Foie Gras Parfait, Beetroot Cured Salmon, Crab & Chilli Bruschetta,
Game Rillettes, Goats Cheese Mousse, Home Cured Charcuterie, Black Pudding Scotch Egg, Cheddar Beignets.
Plus, a selection of homemade breads, pickles & chutneys.

To Follow...

Slow Cooked Pork Belly, Roast Butternut Squash, Pearl Barley & Parmesan, Heritage Carrots,
Cabbage, Bacon & Black Pudding, Cider Jus, Apple sauce, Crackling.

Fish & Shellfish Bouillabaisse, Hake, Mussels, Clams, King Prawns, Squid, Saffron Potatoes,
Giant Cous Cous Tabbouleh, Rouille, Warm Homemade Baguette.

Beef Cheek, Bourguignon Style, Creamy Mash, Root Vegetables, Charred Hispi Cabbage,
Bone Marrow & Parsley Toast.

Venison, Pepper Crusted Loin, Braised Shoulder Ragout, 'Neeps & Tatties' Parsnips, Salsify,
Red Kale, Cumberland Jus.

To Finish...

Sharing board consisting of...

Black Forest Baked Alaska, Sticky Toffee Pudding, Lemon Curd Cheesecake,
Cappuccino Parfait & Cinnamon Doughnuts, Chocolate & Salted Caramel Tart.
Selection of Ice Creams, Custard, Sorbet & Cream will be served to the table