

How to Book your Meal

The festive menus start from Saturday 28th November 2009 and run through until Wednesday 30th December 2009.

ORGANISER EATS FREE

on parties over eight guests, this will be deducted from the final bill and a deposit is not needed for this guest.

This offer is valid on Christmas Fayre and Dinner Disco only. Please telephone first to confirm availability of your required date and make a provisional booking. (Larger booking forms are available on request).

TERMS AND CONDITIONS

- Christmas Fayre - a £5.00 per head non-refundable deposit is needed when parties exceed eight guests on both lunchtimes and evenings. This is payable within ten days of the original booking. Alternative arrangements can be made in some circumstances with regards to the deposit. A receipt for your deposit will be issued and deducted from your final bill.
- For parties over twenty guests full payment maybe required at least four weeks before the event. Payment is non-refundable.
- Please make cheques payable to The Fox & Hounds.
- When eating from the Christmas Fayre menu a pre-order form will be required to be completed for parties over eight guests.
- Party/Band nights - full payment is due within ten days of the original booking. A pre-order form is due by 1st December for all party night guests only (not band night).
- Party/Band nights - the bar closes at 11pm, disco/band finishes at 11.30pm. Pre-booking a taxi is advisable.
- If you have a special dietary requirement please contact Louise who will be able to offer you alternative choices before your event.
- Please be aware that we may be unable to add extra guests to your table once your booking has been made.
- For the purpose of our menus, children are classed as ten years old or under.
- Exclusive hire of our Function Rooms are available
For any further advice or information please contact Louise Warrell - Manager.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

Christmas Fayre Lunch

£15.50 per person

Meals are served between 12 noon - 5.30pm

Special Offer - £13.50 per person Mondays, Tuesdays & Wednesdays

Organiser eats free on parties over eight guests

Starters

Game Terrine

with port dressing and salad garnish

Turkey and Vegetable Soup

with bread roll & butter

Smoked Salmon & Prawns

with lemon mayonnaise and dressed leaves

Tomato and Basil Bruschetta

topped with melted cheese

Main Course Carvery

can be served to the table upon request

You have the choice of

Roast Turkey with sage & onion stuffing and chipolata

Roast Beef and Yorkshire pudding

Roast Pork with apple sauce

all meals are served with a choice of seasonal vegetables, potatoes and Yorkshire pudding

Other Main Course Options

served to the table

Vegetarian Wellington with beetroot chutney

Salmon with parsley & white wine sauce

Butternut Squash Curry served with rice & naan bread

Chicken a la Crème

all the above meals will be served with potatoes and seasonal vegetables unless otherwise stated

Sweets

Traditional Christmas Pudding with brandy sauce

Fresh Fruit Trifle with freshly whipped cream

Chocolate Orange Cheesecake served with fresh cream

Caramelita & Vanilla Ice Cream with cigar wafer

Followed by

Tea or Coffee served with Mince Pies

Christmas Fayre Evening

£19.99 per person

Meals are served between 6pm - 9pm

Special Offer - £16.50 per person Mondays, Tuesdays & Wednesdays

Organiser eats free on parties over eight guests

Starters

Duck Paté with cranberry chutney & toasted mini baguette

Turkey and Vegetable Soup with bread roll & butter

Stilton stuffed Mushrooms with port and cranberry sauce

Whitby Garlic & Ginger Breaded Creel Prawns

served with dressed leaves and a garlic mayonnaise

Roasted Pepper & Aubergine Salad with basil dressing

Main Course Carvery

can be served to the table upon request, you have the choice of

Roast Turkey with sage & onion stuffing and chipolata

Roast Beef and Yorkshire pudding

Roast Pork with apple sauce

all meals are served with a choice of seasonal vegetables, cauliflower cheese, potatoes and Yorkshire pudding

Other Main Course Options

served to the table

Homemade Game Pie

served with seasonal vegetables, baby potatoes and gravy boat

Roast Pheasant

with roasted & new potatoes, sauté brussel sprouts and chestnuts

Jamaican Jerk Chicken

red & green peppers, onions, Cajun spices and cream, served with homemade chips and salad

Mascarpone, crayfish & rocket Linguine

served with garlic bread and salad

Wild Rice, Spinach & Honey Roast

served with seasonal vegetables and baby potatoes

Sweets

Traditional Christmas Pudding with brandy sauce

Individual Baked Almond Tart

with mulled red wine and poached pear served with fresh cream

Individual Chocolate Brownie Cheesecake

served with whisky cream

Individual White Chocolate & Raspberry Mousse

Followed by

Tea or Coffee served with Mince Pies

Party Nights

£22.95 per person

Dates available - Saturday 12th and 19th December 2009

Organiser eats free on parties over eight guests

Bookings are available between 7pm and 8pm

Disco to start at approximately 9.15pm

Starters

Apple & Chicory Salad

with celeriac

Cherry Tomato Tart

with mixed leaves & balsamic reduction

Prawn Cocktail

with a Marie Rose sauce, salad & granary bread

Duck Paté

with cranberry chutney & toasted mini baguette

Baked Field Mushroom

stuffed with bacon & cheddar cheese, served with dressed leaves

Main Courses

Butternut Squash Curry

served with rice and naan bread

Roast Duck Breast

with calvados sauce, parsnip wedges and seasonal vegetables

Ham Hock with Scrumpy Cider & Black Treacle

served with new potatoes and seasonal vegetables

Homemade Turkey Burger

with cranberry jam & stuffing, served with homemade chips & salad

Game Pie

served with seasonal vegetables, roast and baby potatoes

Roast Beef Dinner

with Yorkshire pudding and all of the trimmings

served with seasonal vegetables

Sweets

Individual Chocolate Brownie Cheesecake

served with whisky cream

Traditional Christmas Pudding with brandy sauce

Individual White Chocolate

and Raspberry Mousse

Caramelita & Vanilla Ice Cream

with cigar wafer