



**The Fox & Hounds**  
**Family Run Country Pub with Food**  
[www.thefoxandhoundswalton.com](http://www.thefoxandhoundswalton.com)



**Christmas Party Menu 2019**



Our Christmas Party Menu is priced at **£23.50 per person for 3 courses**, or **£19.50 for 2 courses**. Both options are served with some of our delicious homemade bread & tea or coffee and chocolate tiffin's to finish.

This menu is available from **Tuesday 26th November 2019 to Tuesday 24<sup>th</sup> December 2019** Monday to Saturday at both Lunch & Dinner. The menu is only available to parties booked in advance & we will need your guests to pre-order their meal choices, please. We can also cater for parties during January if it's easier to get together then. Please get in touch to discuss your requirements.

A non-refundable deposit of **£10 per person** is required to secure your reservation. To make sure your party runs smoothly we would be very grateful if you could return your pre-orders at least a week before the date of your reservation.

We hope you'll choose to celebrate Christmas with us this year. To book a table please ring **01937 842192** or email [basil@thefoxandhoundswalton.com](mailto:basil@thefoxandhoundswalton.com).

Stuck for a Christmas gift this year? Why not treat someone to a fantastic meal out and give a Fox & Hounds gift voucher which we can make for any amount you choose.

**Special Diets**

We know how difficult it can be to find a menu that caters for everyone in your party but there's no reason why everyone shouldn't enjoy a fantastic meal regardless of any special diet they may be following. Our chefs are very experienced at adapting our dishes for all kinds of special diets and because all our food is made from scratch on the premises it is very easy to make a tweak here and there. We will be very happy to work with you or any guests in your party to ensure we can meet any of your requirements.





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## Christmas Party Menu 2019



**3 Courses plus tea or coffee £23.50**

**2 Courses plus tea or coffee £19.50**

**Optional extra ~ Prosecco on arrival £3.95 per guest**

### To Start...

**Roast Butternut Squash Soup** (v, gf) ~ with fresh sage. Thick & creamy & served with our homemade bread

**Thai Salmon Fishcake** ~ with our secret dipping sauce

**Baked Camembert** (v, gf\*) ~ for 2 people to share. Baked with garlic & rosemary & served with toasted homemade bread & cranberry compote

**Homemade Black Pudding** ~ with apple & vanilla compote, Parma ham & Symonds cider.

**Mushroom & Chestnut Pate** (v, gf\*) ~ served with dressed leaves, toast & homemade chutney

### Mains...

(All served with garlic & rosemary roast potatoes & seasonal vegetables)

**Traditionally Roasted Turkey Breast** (gf\*) ~ with chipolatas, stuffing, cranberry sauce & freshly made gravy

**Salmon en Croute** ~ with chive mash & a creamy white wine & dill sauce

**Daube of Beef** (gf) ~ slowly braised in red wine, herbs & stock, served with mash, caramelised peppers, shallots & jus.

**Nut Roast** (v) ~ with vegan friendly gravy and all the festive trimmings.

**Confit Duck Leg** (gf) ~ served with fondant potato, braised red cabbage and port & redcurrant reduction

**8 oz Rib Eye Steak (£2.50 premium payable)** (gf) ~ served with triple cooked chips, peppercorn sauce & rocket.

### To Finish...

**Christmas Pudding** (gf\*) ~ with brandy custard

**Ginger Crème Brulee** (gf\*) ~ with chocolate dipped langue de chat biscuits

**Homemade Meringue Nest** (gf) ~ with raspberry sorbet and fresh berries

**Tiramisu** ~ creamy, boozy & decadent dessert, perfect for a festive treat.

**Freshly brewed tea or coffee with homemade mini cakes to finish**



**Optional extra ~ Cheese & Port** ~ a selection of local cheeses, biscuits, fruit, celery & chutney & a glass of Pocas 10 Year Tawny Port **£9.50 per person**

V ~ suitable for vegetarians' gf ~ gluten free gf\* - can be easily adapted to be gluten free, please tell us when you order.

Nearly all of our dishes can be adapted for most special diets and if not, our chef will be very happy to work with any guests in your party to create something that suits their needs.