



3 courses £40

**Homemade bread & truffle infused butter**

### **Starters**

**Roasted butternut squash & sweet potato soup**, salsa verde

**Staithehouse smoked salmon**, orange, crème fraiche & watercress

**Braised Hampshire pork croquette**, celeriac & hazelnut pesto remoulade

**Warm goats cheese**, pickled walnut ketchup, pine nut & rosemary crumb, farmhouse honey

### **Mains**

**Woodview Farm turkey**, roast potatoes, honey roasted carrots and parsnips, pigs in blanket, sauté brussel sprouts, rosemary & cranberry stuffing & red wine gravy

**Oven baked hake fillet**, crushed lemon & parsley potatoes, seasonal greens, white wine velouté

**Braised pearl barley & celeriac risotto**, truffle mushroom relish & parmesan

**21-day aged Hereford cola glazed 10oz Rib eye steak**, triple cooked chips, garlic butter & a mixed leaf dressed salad +£8

### **Desserts**

**The Fox Christmas pudding**, brandy crème anglaise

**Warm treacle tart**, vanilla ice cream, lemon verbena syrup

**Dark chocolate delicé**, salted caramel, praline ice cream & hazelnuts

**Festive Cheese board**, served with crackers & homemade chutney +£3

**A selection of homemade petit fours**

*Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server.  
Card payments only. All prices include VAT. A discretionary 10% service charge will be added to your bill*