

'Tis the Season to be Jolly.....

So, enjoy the festivities with us at the Old Fox!

Our Head Chef, Ben Millross has designed a delicious homemade Christmas Menu using the finest local and seasonal produce and served with festive flair. Your table will be tastefully decorated, including crackers and trimmings.

*We are taking bookings from Friday 29th November to Saturday 21st December for both lunchtime and evening (excluding Sunday & Mondays) lunch time both our two course or three course menu is available, evening, **we will serve from our three course menu only.***

Optional Canapes can be ordered for the whole table at £3pp to begin your Christmas party in style.

Please note that we can cater for anything from two up to large parties. Please let us know if there is anything that we can help with to make your Christmas with us extra special, we are here to ensure you have a wonderful time at the Old Fox.

*Bookings require a completed booking pre-order form plus a £10 per person **non-refundable** deposit, which needs to be returned to us at least 14 days prior to your booking date. This year, we request deposits are paid via Bacs. **Please remember to include your booking name & date of booking as the payment reference.***

Bank Details

A/C Name - The Old Fox at Coaley

Sort code – 30-98-29

A/C No. 82151568

Party music nights for December

Saturday 30th November – Vocals singer Lizzie & her amazing guitarist Ben

Saturday 7th December – Dartagnan singer acoustic solo guitarist

Saturday 14th December – The Luke Gittins duo

We recommend booking early to secure your chosen date and time. We look forward to sharing the seasonal festivities with you.

Best Wishes,

From Julie, Ellie and the Old Fox Team

Christmas Menu

Optional Canapes for the table

Ham hock croquets, fig chutney (gf)
Squash arancini, squash puree & sage oil (vgn, gf)
Smoked salmon mousse tartlet & dill caviar
£3 per person

Starters

Cashew nut pate with honey cashew crumb & king oyster mushroom (vgn, n)
Spiced chestnut soup with date & walnut soda bread (vgn, n) (n)
Pan seared pigeon breast, cranberry, toasted pine nuts & fennel salad (gf)
Beetroot salmon gravadlax with horseradish cream & beetroot textures (gf)
Slow roast pigs cheek, prune ketchup & pickled vegetables

Mains

Roast Bronze Turkey
Sausage stuffing, pig in blanket, bay & thyme infused bread sauce, roast potatoes, roasted root vegetables & gravy (gf on request)

Venison

Dauphinoise potatoes, parsnip puree & braised baby gem

Roasted Root Vegetable Terrine

Wild mushrooms, roast tomato chutney, vegetarian jus (vgn)

Hake Fillet

Bouillabaisse, sea vegetables & Jersey Royals (gf)

Parsnip, Porcini Mushroom, Butterbean & Cranberry Wellington.

Vegetarian jus, roast potatoes & roasted root vegetables (vgn)

All served with fresh seasonal vegetables

Dessert

Traditional Christmas Pudding & brandy crème anglaise
Malt Bavarois, peanut tuile & vanilla ice cream (n, gf)
Chocolate fondant, salted caramel sauce & raspberry sorbet
Trio of local cheese & biscuits, quince jelly & celery
Pear & Ginger Pudding, glazed pear & pear sorbet (vgn, gf)
Americano coffee & petit fours

Two course £30 Three Courses £ 40

CHRISTMAS PRE ORDER FORM

NAME OF BOOKING:
NUMBER OF PEOPLE IN YOUR PARTY:
TIME:
ANY DIETARY REQUIREMENTS/ ALLERGENS:
DATE OF BOOKING:
OPTIONAL CANAPES FOR TABLE YES/NO
DEPOSIT PAID BY BACS: YES/NO

Deposit non refundable

STARTERS	QUANTITY
CASHEW NUT PATE	
SPICED CHESTNUT SOUP	
PAN SEARED PIGEON BREAST	
SALMON GRAVADLAX	
SLOW ROAST PIGS CHEEK	

MAINS	QUANTITY
ROAST TURKEY	
VENISON	
ROOT VEGETABLE TERRINE	
HAKE FILLET	
PARSNIP WELLINGTON	

DESSERTS	QUANTITY
CHRISTMAS PUDDING	
MALT BAVAROIS	
CHOCOLATE FONDANT	
TRIO OF LOCAL CHEESES	
PEAR & GINGER PUDDING	
AMERICANO & PETIT FOURS	

