THE
FOXHAM

Festive Dining Menu
2nd November – 24th December

TO BEGIN

Ham Hock Terrine, Chefs Bread
Jerusalem Artichoke Soup, Artichoke Crisp, Truffle Oil (V)
Baked Heritage Beetroots, Whipped Goats Cheese, Rocket (V)
Home Cured Salmon Three Ways, Beetroot, Dill & Traditional, Creme Fraiche

MAINS

Traditional Roast Turkey Breast, Cranberry and Chestnut Stuffing, All the Trimmings
Confit Pork Belly, Mash, Black Pudding, Savoy Cabbage, Carrot Puree, Jus
Pan Fried Fillet of Hake, Herb Mash, Winter Vegetables, Caviar Beurre Blanc
Layered Winter Vegetable Nut Roast, All the Trimmings (V)

PUDDING

Traditional Christmas Pudding, Brandy Butter
Orange Posset, Chocolate Cookie Crumb
Chocolate and Cranberry Cheesecake
Selection of Locally Sourced Cheeses, Crackers, Grapes, Winter Chutney

Tea/Coffee and Mince Pies

Please speak to a member of the team if you have any specific dietary requirements.
www.thefoxham.co.uk