

FOX AND
GRAPES



3 courses - £37.50

Celeriac & wild mushroom soup, roasted chestnut & hazelnut crumb
Crispy squid, spring onion, coriander & chilli salad, papaya, chilli & mint salsa
Dingley Dell pork rillettes, smoked ham hock & mustard terrine, cornichons, sourdough
Prawn & crayfish cocktail, avocado, cherry tomato, Mary Rose, wholemeal toast



Traditional roast Norfolk Bronze free range turkey with accompaniments
Roasted Scottish hake, savoy cabbage, mussel & wild mushroom fricassée
Potato gnocchi, kale pesto, chestnuts, brussels sprouts, Jerusalem artichoke crisps
Chargrilled Hereford beef bavette steak, house chips, watercress salad, béarnaise



Homemade Christmas pudding, rum & raisin ice cream & brandy butter
Apple & cranberry crumble, salted caramel ice cream
Chocolate & stem ginger mousse, pistachio & candied peel crunch
Selection of cheeses, celery, quince paste, walnut & raisin bread (3.5 Supplement)

A full range of Vegan menu options is also available

Must be preordered 7 working days prior to event

A 12.5% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients | Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)