

Christmas Day Menu



GLASS OF FIZZ & CANAPES ON ARRIVAL

STARTERS

Roasted red pepper & tomato soup with herb oil & bread (VE/GFA)

Luxury Prawn Cocktail, gem lettuce, marie rose, brown bread (GFA)

Goats cheese & Balsamic onion tart, dressed leaves (V)

Chicken Liver & Brandy Pate, winter Chutney, toasted sourdough (GFA)

MAIN DISHES

Roast turkey, pigs in blankets, stuffing & turkey gravy (GFA)

Rare roast sirloin of beef, yorkshire pudding, red wine jus (GFA)

Brie, mushroom & cranberry wellington, vegetarian gravy (V)

Butternut squash, apricot & kale roast (VE)

(ALL SERVED WITH ROAST POTATOES, HONEY GLAZED CARROT & PARSNIP & SPROUTS WITH A SIDE DISH OF BRAISED RED CABBAGE PER TABLE) (V/GF)

Pan roasted Halibut, buttered new potatoes, Mediterranean vegetables (GFA)

DESSERTS

Sherry Trifle (V)

Baileys Cocoa Caramel Meringue Roulade (GF/V)

Mango & Passionfruit cheesecake (VE)

Traditional christmas pudding, brandy sauce (GFA/V)

Selection of cheeses, fruit chutney & biscuits

COFFEE & MINTS

5 COURSES £110 PER ADULT - UNDER 14'S £50

Deposit of 50% of your booking is to be paid upon confirmation of your table, with final balance to be paid by 7th December 2026

We require your pre-orders by 7th December 2026. This can be done by either contacting us on 01844 338777 or emailing us at foxandgoatpub@gmail.com

ALL PAYMENTS ARE NON REFUNDABLE

PLEASE NOTE SOME OF OUR DISHES MAY CONTAIN THE FOLLOWING ALLERGENS

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, tree nuts

PLEASE INFORM US AT TIME OF BOOKING OF ANY DIETARY REQUIREMENTS OR ALLERGIES



Christmas Party Menu



STARTERS

- Roasted tomato & Red Pepper soup, warm bread (VE/GFA)
- Prawn cocktail, marie-rose, lemon & mini wholemeal loaf (GFA)
- Goats cheese & Balsamic Onion Tart, dressed salad (V)
- Chicken Liver Pate, winter fruit chutney, Toasted Sourdough (GFA)

MAIN DISHES

- Roast Turkey, pigs in blankets, stuffing & Turkey gravy (GFA)
- Beef wellington (medium rare), dauphinoise potato, red wine jus (GFA)
£5 supplement
- Butternut Squash, apricot & Kale Roast (VE)
- Brie, mushroom & cranberry wellington, vegetarian gravy (V)
- (ALL SERVED WITH SEASONAL VEGETABLES) (V/GF)
- Fillet of Halibut, baby potatoes, Mediterranean vegetables, Garlic Butter (GF)

DESSERTS

- Mango & Passionfruit Cheesecake (V/GFA/VE available)
- Chocolate & Orange bread & butter pudding, warm custard (V)
- Traditional Christmas pudding, brandy sauce (GF/V)
- Classic Profiteroles & Chocolate sauce (V)
- Selection of cheeses, fruit chutney & biscuits - **£5 supplement**

TWO COURSES £34.95 THREE COURSES £39.95

Bookings are available from 20th November 2026 until 18th December 2026. Monday to Saturday only.
We require your pre-order no later than 7 days prior to your booking date. This can be done by either
contacting us on 01844 338777 or emailing us at foxandgoatpub@gmail.com

WE WILL REQUIRE A DEPOSIT OF £15 PP AT TIME OF BOOKING. ALL PAYMENTS ARE NON REFUNDABLE

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celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs,
mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites,
tree nuts

**PLEASE INFORM US AT TIME OF BOOKING OF ANY DIETARY REQUIREMENTS OR
ALLERGIES**

