

# Christmas Day 2009

With

## The Fox

Canapés on Arrival.

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Seafood Mille Feuille with Smoked Haddock, Salmon, Tiger Prawns and Scallops

Served with Saffron Sauce.

Warm Chicken and Baby Leek Terrine En Croute with Spiced Cranberries.

Winter Vegetable Broth with Sorrel.

Galia Melon Crown with Fresh Raspberries and Framboise Liqueur.

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Champagne Sorbet.

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Traditional Roast Turkey with Chestnut & Apricot

Stuffing, Chipolata Wrapped in Bacon & Cranberry Tartlet.

Roasted Fillet of Beef Served on a Potato and Wild Mushroom Cake

with Madeira Sauce.

Medallions of Monkfish with a Mussel Cassoulet Served with Saffron Potatoes.

Assiette of Lamb (Cannon, Cutlet and Confit of Shoulder) Served on Roasted Root Vegetables

with Redcurrant Sauce.

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Roast & New Potatoes.

Selection of Fresh Vegetables.

Roast Parsnips.

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Christmas Pudding with Brandy Sauce.

Chocolate Semi Freddo Cappuccino.

Pear and Stem Ginger Crème Brulee Served with Glazed Pear

Banana Liqueur Tart with Vanilla Ice Cream.

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Mince Pies, Petit Fours & Coffee.

**£67.50 Per Person.**

**Service at your discretion.**