FOX & HOUNDS

2 – 24 DECEMBER 2026 · GROUPS OF SIX OR MORE

FESTIVE SET MENU

Starter & main £45 · Main & dessert £42 · Three courses £54

Minimum six guests. The set menu must be taken by the whole group.

STARTERS

Twice-baked Lancashire Bomber cheese soufflé
Waldorf salad

Smoked salmon rillettes
pickled cucumber & dill salad, grilled sourdough baguette

Duck liver parfait
port jelly, spiced orange chutney, watercress & toasted brioche

Roasted celeriac & cider soup
chive oil & truffled brie toastie

MAINS

Free-range Norfolk Bronze turkey
pigs in blankets, Brussels sprouts, chestnuts, bread sauce & roast turkey gravy

Venison haunch & sausage
parsnip, kale, pancetta & onion jus

Pan-roasted cod
mussel & leek chowder, samphire & chive oil

BBQ heritage carrots
goat's cheese mousse, pecans, winter leaves & sweet mustard dressing

FOR THE TABLE

goose fat roast potatoes, honey mustard carrots & parsnips

DESSERTS

Christmas pudding
toffee parsnip sauce, brandy custard & sugared redcurrants

Dark chocolate crémeux
crème fraîche, boozy cherries & tuile

Stem ginger panna cotta
Cointreau jelly & white chocolate biscotti

Duckett's Caerphilly
spiced carrot cake, celery & walnut caramel

Pre-order required at least 48 hours before your booking. Prices include VAT.
Please let us know if you have any food allergies or intolerances.
A discretionary service charge of 10% will be added to all tables where service has been provided.