## Fox Inn

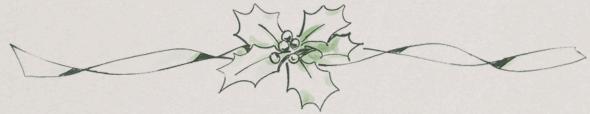
# Christmas Fayre Menu

Served November 28th – December 24th



01827 318951

The Fox Inn, Hopwas, Lichfield Road, Tamworth, B79 7SH



## Fox Inn

## Christmas Fayre Menu

2 Course £27.99 3 courses £34.99

Served November 28th - December 24th

#### Starters

#### Prawn and Smoked salmon

Delicate slices of smoked salmon paired with succulent prawns, served on a bed of crisp iceberg lettuce. Finished with a zesty lemon mayonnaise and capers for a refreshing contrast.

#### Cheesy Mushrooms (Veg)

Pan sautéed mushrooms finished with a creamy cheese sauce. Served on toasted ciabatta bread, topped with rocket. GF - please ask

#### Brie Bites (Veg)

Golden encased Brie, lightly fried until gooey and indulgent. Served with a tangy cranberry sauce and a hint of fresh chive for a perfect sweet-savoury balance.

#### Winter Vegetable Soup (VE)

A comforting blend of seasonal root vegetables simmered slowly and served with ciabatta bread.

GF - Please ask.

#### Mains

#### Turkey

Succulent roasted turkey breast served with sage and onion stuffing, pigs in blankets, honey-glazed parsnips, roasted potatoes, mashed potatoes, Seasonal Veg, buttered Brussels sprouts, and rich pan gravy.

#### Crispy Belly Pork

Slow-cooked pork belly with a crisp, golden crackling, served over creamy buttered apple mash and veg. Finished with a rich black pudding pan gravy and caramelised onion chutney.

#### Pan Fried Hake (GF)

Delicately pan-fried buttered hake, served with tender new potatoes, vegetables and seasonal samphire. Finished with a zesty home-made lemon tartare sauce for a bright, coastal-inspired flavour.

#### Root Vegetable Wellington (VE)

A flaky puff pastry parcel filled with roasted root vegetables seasoned with herbs. Served with new potatoes, seasonal vegetables, and a rich vegetarian gravy.

#### Festive Burger

Juicy prime beef patty topped with melted Brie and bacon. Served in a toasted brioche bun with iceberg lettuce, onion, gherkin, burger sauce and a sage & onion mayo on the side. Comes with seasoned fries and topped with a pig in blanket.

#### Desserts

#### Christmas Pudding

Classic steamed Christmas pudding bursting with dried fruits and warming spices, served warm with a luscious, creamy brandy sauce.

#### Cheesecake (Ve, GF)

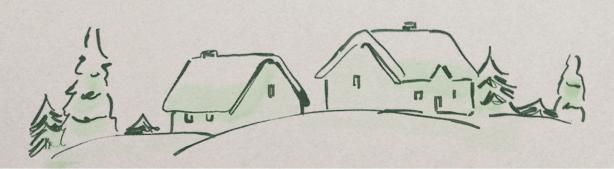
Creamy, dairy-free cheesecake with dairy- free ice cream, guilt-free indulgence.

#### Bread and Butter Pudding (Veg)

Layers of buttered brioche baked with plump sultanas and a hint of cinnamon. Served with warm custard.

#### Mademoiselle Christmas Tree (veg)

A whimsical Cocoa sponge topped with a layer of dark chocolate mousse, a second cocoa sponge & white chocolate mousse, finished with a chocolate glaze served with cream.



## Fox Inn Kids Festive Fayre

2 courses £10.99

3 courses £12.99

Served November 28th - December 24th

### Starters

#### **Tomato Soup**

A smooth blend of slow-roasted tomatoes and herbs, finished with a touch of cream and served with warm ciabatta bread.

#### Garlic Bread

Garlic and herb butter on ciabatta, toasted until golden and crisp.



### Mains

#### Turkey

Succulent roasted turkey breast served with sage and onion stuffing, pig in blanket, honey-glazed parsnip, roasted potatoes, mashed potato, seasonal vegetables, buttered brussels sprouts, and rich pan gravy.

#### Giant Pigs

Two pork sausage wrapped in bacon, oven-roasted to perfection. Served with a mash buttery mashed potato, vegetables and rich pan gravy, a festive favourite with a bold twist.

### Root Vegetable

#### Wellington (VE)

A flaky puff pastry parcel filled with roasted root vegetables seasoned with herbs. Served with new potatoes, seasonal vegetables, and a rich vegetarian gravy.



## Ice cream Smooth and creamy vanilla ice cream.

### Desserts

#### Cheesecake (VE)

Creamy, dairy-free cheesecake with dairy- free ice cream, guilt-free indulgence.

#### Brownie

Chocolate brownie served warm with a scoop of creamy vanilla ice cream. Finished with a drizzle of chocolate sauce.

## Fox Inn

## Christmas Menu Order Form

- To make a provisional reservation contact us on: 01827 318951.
- · Collect all your party's menu choices and complete the attached booking form.
- A non refundable deposit of £5 per person within 7 days of the booking is required.
- $\bullet$  Full payment to be received on the day of your booking.

VE = Vegan VEG = Vegetarian

GF = Gluten Free

Booking Form														
Name of Guests	Starter			Main Course				Desserts				Please tick appropriate box:		
Please tick your choice from the menu  If more space is required please attach a separate a sheet to this form	Prawn and Smoked salmon	Cheesy mush Mooms (Veg. GF please Ask)	Brie Bites (Veg)	Hearty Winter Vegetable Soup (Veg, GF, or VE Please Ask)	Turkey	Crispy Belly Pork	Pan Fried Hake (GF)	Root Vegetable Wellington (VE)	Festive Burger	Christmas Pudding	Cheesecake (VE, GF)	Bread and Butter Pudding (Veg)	Mademoiselle Christmas Tree (Veg)	Party Leader:  Mr. Mrs. Miss. Ms.   Name:

Children's Menu Booking Form											
Name of Child	Sta	rter	Ma	in Cou	rse	Desserts					
Please tick your choice from the menu  If more space is required please attach a separate a sheet to this form	Tomato Soup	Carlic Bread	Turkey	Giant Pigs	Root Vegetable Wellington	Ice Cream	Cheesecake	S Brownie			

Do you have any allergies? Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to crosscontamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies before placing your order, so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations; variations may occur, and calories stated (excluding drinks options) are subject to change. Photography is for illustrative purposes only. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice) at any time. Prices are in pounds sterling and include VAT, at the current rate. At the Fox, all tips earned by our hardworking team members, from delivering great customer service, are retained by them. If, for any reason, you're not happy with your visit, please let a team member know.