

Festive Menu Booking Form

Organiser's Name & Contact:	Booking Date, Time & Party Number:
-----------------------------	------------------------------------

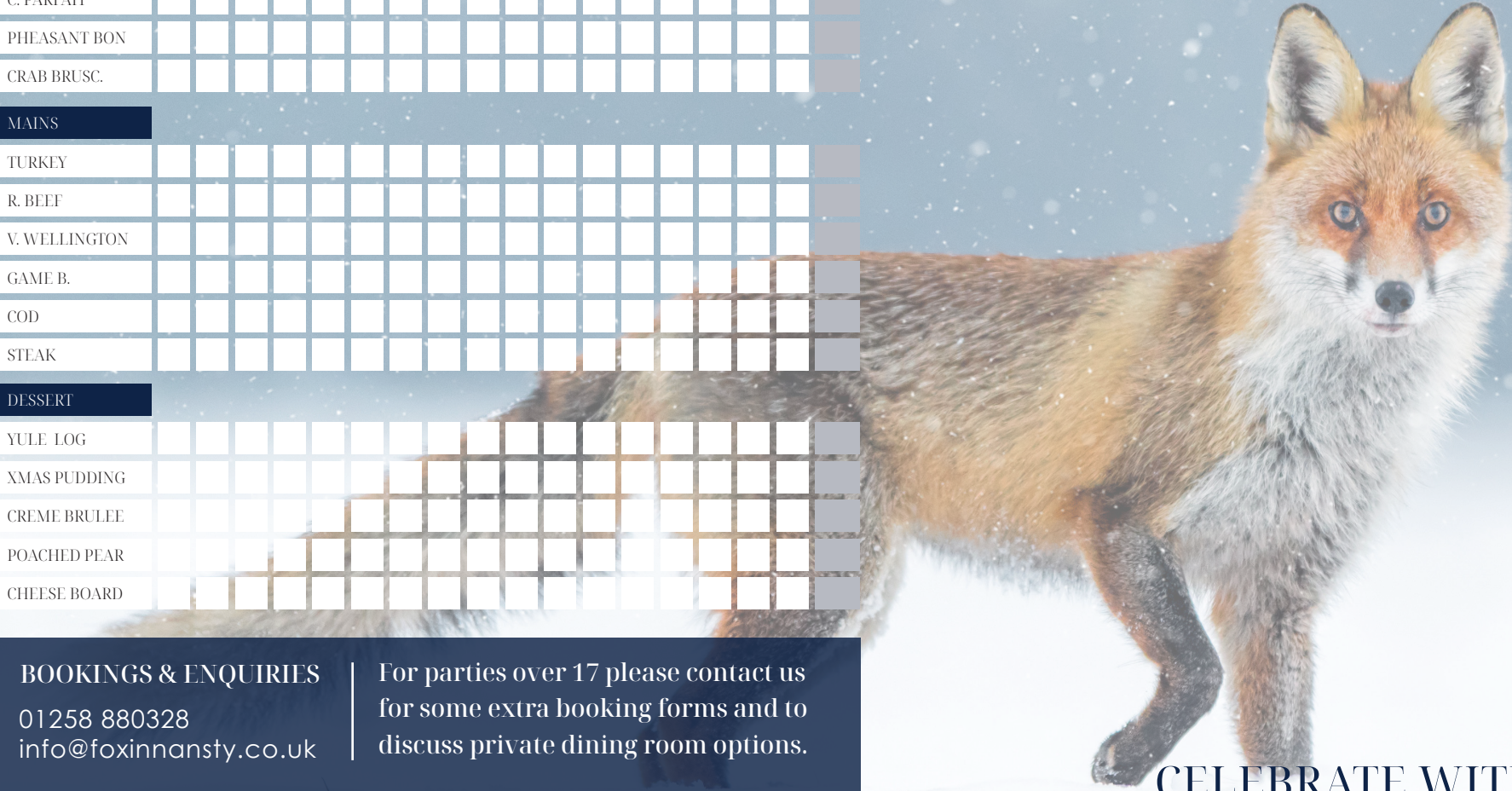
NAMES :																			
---------	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

STARTERS	TOTALS:																		
SOUP																			
MUSHROOMS																			
C. PARFAIT																			
PHEASANT BON																			
CRAB BRUSC.																			

MAINS																			
TURKEY																			
R. BEEF																			
V. WELLINGTON																			
GAME B.																			
COD																			
STEAK																			

DESSERT																			
YULE LOG																			
XLAS PUDDING																			
CREME BRULEE																			
POACHED PEAR																			
CHEESE BOARD																			

BOOKINGS & ENQUIRIES	For parties over 17 please contact us for some extra booking forms and to discuss private dining room options.
01258 880328	
info@foxinnansty.co.uk	



CELEBRATE WITH US

CHRISTMAS PARTIES

22nd November to 8th January | Mon - Sat

From 4+ people

2 courses - £25 | 3 courses - £30

Starters

- Celeriac & Parsnip Soup
Parsnip crisp, cream topped, & baked bread (v on request)
- White Wine, Garlic & Parsley Creamy Mushrooms
On toasted sourdough with parmesan shavings
- Chitcombe Estate Pheasant Bon Bons
Blackberry jus & dressed leaves
- Chicken & Tarragon Parfait
Sourdough, butter & caramelised onion chutney
- Local Crab Bruschetta (+£2 supplement)
Sourdough, olive oil & micro basil

Mains

- Roast Turkey Breast & Goose Fat Roast Potatoes
Roasted carrots, sprouts with chestnut & bacon, pigs in blankets, stuffing, bread sauce, gravy
- Brewery Farm Roast Beef & Goose Fat Roast Potatoes
Roast carrots, chestnut & bacon, pigs in blankets, Yorkshire pudding & gravy
- Local Game Ballotine
Wrapped in prosciutto, duchess potatoes, braised leeks & wild berry jus
- Butternut Squash & Chestnut Wellington
Roasted new potatoes, roast carrots, sprouts, seasonal greens & gravy
- Pan Roasted Cod
Champagne Sauce, bacon & leek potato cake, balsamic tomatoes & chard
- Surf & Turf (+£3 supplement)
Brewery Farm Sirloin steak, dauphinoise potatoes, seasonal greens, confit onion & peppercorn sauce

Dessert

- Chocolate Yule Log & black cherry compote
- Christmas Pudding & brandy custard
- Crème Brûlée, marmalade, stem ginger & whisky compote, cinnamon shortbread
- Mulled Wine poached pear, crumble & vanilla ice cream
- Local cheeseboard (+£3 supplement)

A deposit of £10 per person is required 2 weeks before your booking. Pre-orders must also be received at this time. Please see the order form or request one. If you have any dietary requirements please let us know in advance of your party as the majority of the menu can be tailored to accommodate. Unfortunately, this menu is not available in conjunction with any other menus.

STAY WITH US

Why not stay a while in one of our modern country bedrooms



Features Include:

En-suite bathroom | King-size or Super-king bed | Tea & Coffee
TV | Superior & Standard rooms | Freshly cooked breakfast

FESTIVE OPENING TIMES

Christmas Eve

Open 11am - Midnight | Food 12pm-8pm

Christmas Day

Open 10am - 1pm | Drinks Only

Boxing Day

Open 11am - Midnight | Food 12pm - 8pm

New Years Eve

Open 11am - Late | Food 12pm - 3pm & 6pm - 9pm

PRIVATE DINING

We have a number of private dining room options.
Get in touch for more details.