

Festive Menu Booking Form

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

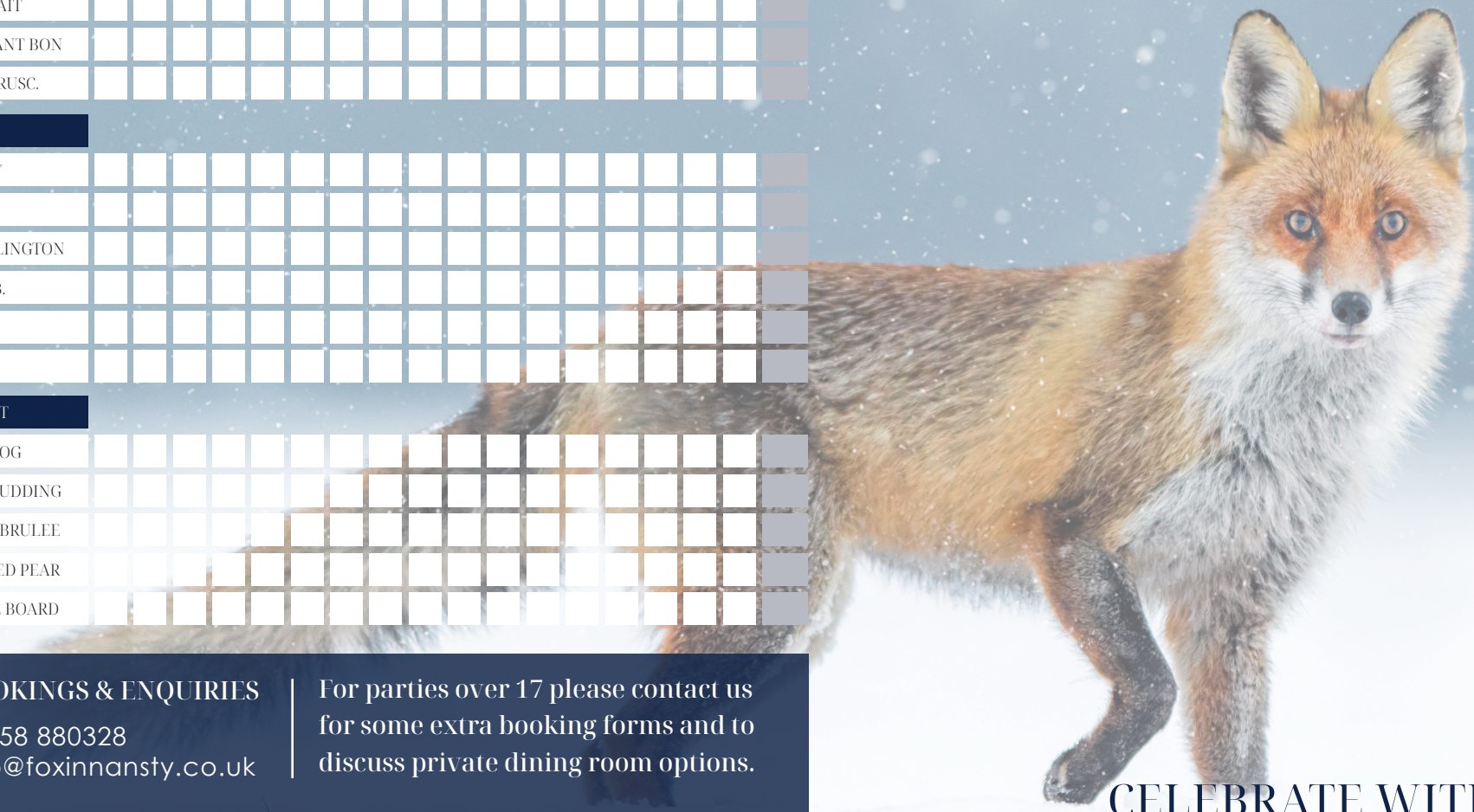
NAMES :																	
---------	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

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 (+£2 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.