

The Black Fox Inn

CHRISTMAS FAYRE 2011

PRAWN, CRAYFISH AND SHRIMP SALAD

Served on crisp salad leaves with lime and coriander dressing,
topped with crispy home-cured bacon

FIELD AND FOREST MUSHROOMS

Sauteed in Provecale butter, scattered on top with fresh white breadcrumbs,
then baked 'til golden

TERRINE OF DUCK

A coarse pate of Gressingham duck and duck livers studded with
roast shallots, served with Cumberland sauce

CULLEN SKINK

A thick broth of smoked haddock, potatoes, onions and cream

ROULADE OF SALMON AND COD

Baked wrapped in parma ham, served on creamy mash with tomato coulis
infused with fresh basil

ROAST HAMPSHIRE TURKEY

Served with chestnut stuffing, bacon wrapped chipolatas, roast potatoes,
bread sauce and pan gravy

ROAST SIRLOIN OF HIGHLAND BEEF

The finest, most tender well hung beef from Scotland's Black Isle cooked underdone
and served with roast gravy, roast potatoes and Yorkshire pudding

SLOW COOKED LEG OF LAMB SHANK

Cooked to utter tenderness in rich red wine sauce

SPINACH, AUBERGINE AND TOMATO CASSOULET

Baked under a crisp cheesy crumble

All served with a selection of fresh vegetables and new potatoes

CHRISTMAS PUDDING WITH BRANDIED CREAM

**CHOCOLATE AND GRAND MARNIER TORTE WITH POACHED PEAR
CRÈME BRULEE**

FRESH EXOTIC FRUIT SALAD

**LUXURY ARTISAN ICE CREAMS:- vanilla, strawberry, honeycomb
CHEESE WITH BISCUITS, CELERY AND GRAPES**

COFFEE WITH MILLIONAIRE'S SHORTBREAD

£26.95 PER PERSON

Please call 01428 723218 to book

We require your menu choices at least 7 days in advance of the date you are booked for.

A deposit of £5.00 per person is required within 10 days of making a booking

WE DO NOT INCLUDE SERVICE CHARGES IN OUR PRICES OR ADD THEM TO YOUR BILL