

Fox &  
Hounds  
*Funtington*

CHRISTMAS MENU



# CHRISTMAS PARTY MENU 2019

*Monday 25th November - Monday 30th December*

2 courses £19.50 or 3 courses £24.50 per person

## STARTERS

Celeriac, White Onion & Cider Soup

Smoked Salmon & Crayfish Cocktail, Pickled Cucumber and Multigrain Bread

Oven Baked Mini Camembert with Cranberry Relish and Toasted Onion Bread

Ham Hock & Parsley Terrine, Toasted Brioche & Piccalilli

## MAINS

Roast Turkey & Stuffing, Savoy Cabbage, Chestnuts and Sprouts,  
Roast Potatoes & Pigs in Blankets

Grilled Sea Bass Fillet with Spring Onion Mash, Buttered Fine Beans  
and a Shellfish Tomato Sauce

Butternut Squash, Cashew & Parsnip Kedgeree with Roasted Tomatoes & Coriander

Confit Duck Leg with Creamed Potato and Sauce Bourguignon

*All served with seasonal vegetables*

## DESSERTS

Christmas Pudding with Brandy Sauce

Belgian Chocolate Truffle with Coconut Ice Cream and Orange Jelly

Hazelnut & Ginger Cheesecake with Honey Roasted Figs

Sherry Trifle

A £10 per head non returnable deposit required to secure all party bookings. Pre orders required a minimum of 7 days before bookings. Please advise us of any allergies or dietary requirements and we will endeavour to cater to your needs.

# CHRISTMAS DAY MENU 2019

3 courses £65.00 per person • 12.00 noon or 2.45pm sitting

Tables booked in the 1st sitting will be finished by 2.35 for the 2nd sitting.

## STARTERS

Lobster & Crab Bisque finished with Brandy

Pulled Confit of Duck Croquette with Spiced Plum & Orange Confit

Charred Sprouting Broccoli, Picked Mushrooms, Baby Artichokes & Pistachio Nuts

Peppered Mackerel Scotch Egg with a Horseradish Tartare Sauce

## CHRISTMAS CARVERY

Roast Crown of Turkey & Smoked Honey Roast Ham

Help yourself to all the traditional trimmings!

Wild Mushroom, Chickpea & Chestnut Bake with Caramelised Onion

## DESSERTS

Christmas Pudding with Brandy Sauce

Pear & Ginger Tarte Tatin with Clotted Cream

Baileys Crème Brulee with Honey Shortbread

Mixed Selection of Cheeses (Taylors Vintage Port £2.00 supplement)

---

## CHILDREN'S CHRISTMAS DAY

£20 per child (*Suitable for under 12's*)

Garlic Bread or Hummus & Vegetable Sticks

Turkey or Ham Carvery - Help yourself to trimmings!

Chocolate Brownie or Ice Cream Tub

A £30 per head non returnable deposit by November 25th is required to secure all Christmas day bookings. Pre orders required by 16th December. Please advise us of any allergies or dietary requirements and we will endeavour to cater to your needs.

## CHRISTMAS PARTY MENU 2019

### Pre Order Form

Name: \_\_\_\_\_

Party/Group: \_\_\_\_\_

Time: \_\_\_\_\_

#### To start:

- Celeriac, White Onion & Cider Soup
- Smoked Salmon & Crayfish Cocktail, Pickled Cucumber and Multigrain Bread
- Oven Baked Mini Camembert with Cranberry Relish and Toasted Onion Bread
- Ham Hock & Parsley Terrine, toasted Brioche & Piccalilli

#### Main courses:

- Roast Turkey & Stuffing, Savoy Cabbage, Chestnuts and Sprouts, Roast Potatoes & Pigs in Blankets
- Grilled Sea Bass Fillet with Spring Onion Mash, Buttered Fine Beans & a Shellfish Tomato Sauce
- Butternut Squash, Cashew & Parsnip Kedgeree with Roasted Tomatoes & Coriander
- Confit Duck Leg with Creamed Potato and Sauce Bourguignon

#### To finish:

- Christmas Pudding with Brandy Sauce
- Belgian Chocolate Truffle with Coconut Ice Cream and Orange Jelly
- Hazelnut & Ginger Cheesecake with Honey Roasted Figs
- Sherry Trifle



A £10 per head non returnable deposit required to secure all party bookings. Pre orders required a minimum of 7 days before bookings. Please advise us of any allergies or dietary requirements and we will endeavour to cater to your needs.

## CHRISTMAS DAY MENU

### Pre Order Form

3 courses £65.00 • 3 courses • Children's menu £20.00

Name: \_\_\_\_\_

Party/Group: \_\_\_\_\_

Sitting:  12 noon  2.45 pm

#### To start:

- Lobster Bisque flavoured with Brandy
- Pulled Confit of Duck Croquette with Spiced Plum & Orange Confit
- Charred Sprouting Broccoli, Picked Mushrooms, Baby Artichokes & Pistachio Nuts
- Pepered Mackerel Scotch Egg with a Horseradish Tartare Sauce

#### Children's Christmas Day *(under 12's)*

Number of Child's meals required

#### Main courses:

- Roast Crown of Turkey and Smoked Honey Roast Ham with Help Yourself Trimmings
- Wild Mushroom, Chickpea & Chestnut Bake with Caramelised Onion

#### To finish:

- Christmas Pudding with Brandy Sauce
- Pear & Ginger Tarte Tatin with Clotted Cream
- Baileys Crème Brulee with Honey Shortbread
- Mixed Selection of Cheeses (Taylors Vintage Port £2.00 supplement)



A £30 per head non returnable deposit by November 25th is required to secure all Christmas day bookings. Pre orders required by 16th December. Please advise us of any allergies or dietary requirements and we will endeavour to cater to your needs.

# CHRISTMAS OPENING TIMES

**CHRISTMAS EVE** Open 10am – 11pm • Food from Noon – 9pm

**CHRISTMAS DAY** Open 11am-6pm • 12pm & 2.45pm sittings  
All welcome for a Christmas drink

**BOXING DAY** Open 11am-10pm • Food from Noon – 8pm

**NEW YEARS EVE** Open 10am- 1am • Food from Noon-3pm & 6pm-10pm

**NEW YEARS DAY** Open 11am-10pm • Food from Noon – 8pm

## CHRISTMAS EVENTS

### CHRISTMAS JAZZ DINNER

With the Simply Jazz Quartet - Friday 6th December

### CHRISTMAS PARTY NIGHTS

With Festive DJ - Saturday 14th/21st December

### NEW YEARS EVE

Live Music from 9.30pm and Fireworks at Midnight

For more details head to our website  
or phone on 01243 575246

*booking is advised for these nights*

## THE COMMON ROOM

*Why not book your special Christmas meal or event in our magnificent Georgian function room. Ask staff for details.*

**Fox & Hounds**  
Funtington

All the staff wish you a Merry Christmas and a happy New Year!

*Fox & Hounds, Funtington, Chichester, West Sussex PO18 9LL Tel: 01243 575 246*