

V VEGETARIAN  
VG VEGAN  
DF DAIRY FREE  
GF GLUTEN FREE

THE  
C U R I O U S F O X



## CHRISTMAS DAY WITH US

A CURIOUS SURPRISE - RAW DRESSED OYSTER & SANTA SPRITZ GF DF

### TO BEGIN

PEAR & BROCCOLI SOUP WITH TOASTED HAZELNUT OIL V

BAKED SCALLOP, BURNT LIME & CURRY BUTTER GF

DUCK LIVER PARFAIT WITH SMOKED DUCK BREAST & CHERRY BRANDY COMPOTE

GIN CURED SALMON, ORANGE, SPRING ONION, TARRAGON YOGURT GF

SHERRY BRAISED IBERICO PORK CHEEKS, CRISPY HAM HOCK BON BON WITH  
CRUSHED SWEDE & MUSTARD APPLE RELISH

POSH PRAWN CURIOUS COCKTAIL WITH AVOCADO, LEAF & BLOODY MARY SAUCE GF DF

### THE FEAST

CRISP ROAST TURKEY, BACON ROULADE WITH TRADITIONAL ACCOMPANIMENTS

PAN ROASTED FILLET OF SEABASS WITH HERB RISOTTO, PESTO & ROASTED CHERRY GF DF  
TOMATOES

TRIO OF MUSHROOMS & CHESTNUT WELLINGTON WITH WILTED GREENS & TOASTED V VG  
CANDY ALMONDS

TOURNEDOS ROSSINI WITH TRUFFLE INFUSED FOIE & WILD MUSHROOM, POTATO GF  
PUREE

BRAISED VENISON WITH PRUNES, PORT & CRISP ONIONS GF DF

### TO FINISH & RELAX

TRADITIONAL CHRISTMAS PUDDING WITH TOFFEE RUM SAUCE V

KAHLUA EGGNOG BRULEE & GINGERBREAD BISCUITS V

WARMED CHRISTMAS CHEESES WITH CINNAMON SPICED CRANBERRY CHUTNEY V



WARM MINCE PIES AND BRANDY CREAM V



£85.00