

V VEGETARIAN
VG VEGAN
DF DAIRY FREE
GF GLUTEN FREE

THE
CURIOUS FOX



LUNCHTIME 2 COURSES £40.00
1PM - 3.30PM 3 COURSES £55.00
EVENING 2 COURSES £65.00
5PM TIL MIDNIGHT 3 COURSES £80.00

A curious new years eve night with us

TO START

GARLIC AND CORIANDER KING PRAWNS WITH A CRAYFISH SPICED BUTTER GF
CREAMED GARLIC MUSHROOM VOL AU VENTS WITH WILTED BABY SPINACH V
DUCK WHISKEY PARFAIT TARTINE WITH FIG & ROASTED CHERRY TOMATO CHUTNEY
CURIOUS CLASSIC FRENCH ONION SOUP WITH HAGGIS & FOXY RED CHEDDAR MELT
KING SCALLOP, MUSTARD CREAM & SMOKED CHEESE GRATIN
BURATTA, PARMA HAM SALAD WITH HERITAGE TOMATOES AND PESTO DRESSING GF

LET'S FEAST OUR CURIOSITY

DUCK CONFIT WITH CHERRY, SMOKED DUCK BON BONS ORANGE PURÉE AND WILTED GREENS GF
MISO COD WITH SOY VEGETABLE NOODLES & CHARRED CHOY DF
OUR HOUSE CLASSIC SHARING 16OZ CHATEAUBRIAND WITH ALL THE TRIMMINGS & CREAMY PEPPERCORN SAUCE (SUPPLEMENT £15.00 PP)
WILD MUSHROOM, TOMATO AND GNOCCHI BAKE WITH SPINACH & GARLIC BRUSCHETTA VVG
SALMON EN CROUTE WITH JERSEY ROYAL SALAD AND DILL CREAM
HONEY ROASTED PORK BELLY WITH PUMPKIN & APPLE PURÉE SERVED WITH A SEARED FONDANT POTATO IN AN APPLE JUS GF
PAN FRIED BUTTERED RIB-EYE WITH HERBED GARLIC, PARMENTIER POTATOES AND BLUE CHEESE OR PEPPER BRANDY CREAM SAUCE (SUPPLEMENT £10.00 PP) GF

TO SEE IN 2024

A SELECTION OF YORKSHIRE CHEESES & HOMEMADE CHUTNEYS V
PORT POACHED PEAR ON CHOCOLATE CAKE WITH BLUE CHEESE V
VANILLA BEAN ICED MERINGUE WITH BRANDY BERRY COMPOTE VVG DF GF
FROZEN GRAPES & BUBBLES FOR A FOXY FINISH TO THE YEAR VVG DF GF

WITH MARIA WATTON-GRAHAM

Happy
New year 2024

WE CAN CATER FOR ANY DIETARY REQUIREMENTS FOR THIS EVENT.
PLEASE GET IN TOUCH PRIOR TO BOOKING *£20 PP NON REFUNDABLE DEPOSIT AT TIME OF BOOKING*

