V - VEGETARIAN
VG - VEGAN
DF - DAIRY FREE
GF - GLUTEN FREE

THE CURIOUS FOX

Curious festive menu

CHRISTMAS STARTERS

POSH PRAWN COCKTAIL WITH AN AVOCADO SALAD TOPPED WITH A BLOODY MARY SAUCE DF GF

SMOOTH WHIPPED WHISKEY DUCK LIVER PARFAIT PARTNERED WITH AN ONION MARMALADE GF

COGNAC CREAMED MUSHROOMS WITH A CRISPY PARMESAN TUILE V

FRENCH ONION CHRISTMAS SOUP WITH BRIE & CRANBERRY CROUTON V

WILD MUSHROOM & TRUFFLE RAVIOLI WITH HERITAGE TOMATO COULIS V

SMOKED SALMON FISHCAKES WITH A CAPER MAYONNAISE & ORANGE MARINATED TOMATOES

CHRISTMAS MAINS

CRISP ROAST TURKEY, BACON & CRANBERRY ROULADE WITH TRADITIONAL CHRISTMAS ACCOMPANIMENTS

SALMON & SPINACH PURSE WITH CHARRED GREENS & A LOBSTER CREAM

SLOW ROASTED DRY AGED ANGUS BEEF WITH HORSERADISH & CHESTNUT MASH,
YORKSHIRE PUDDING & HERITAGE CARROTS

ONE POT MUSHROOM TRIO BOURGUIGNON WITH CARROT & PARSNIP MASH V GF

WOODLAND BELLY PORK, SERVED WITH TRADITIONAL TRIMMINGS TOPPED WITH SAGE JUS & APPLE CHUTNEY

PAN FRIED SEABASS WITH LEMON & GINGER FONDANT POTATO ACCOMPANIED WITH CHARRED PAK CHOI GF

CHRISTMAS DESSERTS

EGGNOG CHEESCAKE WITH A GINGERBREAD CRUMB

A SELECTION OF YORKSHIRE CHEESES & HOMEMADE PRESERVES

CURIOUS CHRISTMAS PUDDING WITH TRADITIONAL BRANDY CREAM

ESPRESSO & DARK CHOCOLATE BROWNIE WITH AN ORANGE CHANTILLY GF

2 COURSES - £34.50 - 3 COURSES - £39.50

PLEASE ADVISE ANY MEMBER OF STAFF ABOUT ALLERGENS OR DIETARY REQUIREMENTS.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS