

Foxhills

Private Dining Menu

These menus are for parties of 10 or more guests and the same menu must be chosen for the entire group

*Please note that there will be a 12.5% service charge on all food and beverage consumed
Prices are subject to change*

Starters

<i>Our Own Home Smoked Salmon with Lemon and Caper Berries</i>	£8.50
<i>Chicken Liver Parfait with Bruschetta and Baby Onions</i>	£7.50
<i>Goats Cheese Bavarois with Apple Chutney</i>	£7.00
<i>Courgette, Roasted Pepper and Feta Tartlette with Baby Leaves and Tomato Relish</i>	£7.00
<i>Trio of Melon with Raspberry Sorbet and Fresh Fruit</i>	£7.00
<i>Oriental Seafood Medley with Chinese Leaves and Citrus Dressing</i>	£7.50
<i>Parma Ham with a Red Pepper Panne Cotta and Rocket Salad</i>	£8.00
<i>Game and Duck Terrine with a Plum and Chilli Jam</i>	£8.00
<i>Crab and Prawn Mille Feuille with a Cucumber and Dill Yoghurt Coulis</i>	£8.50

Soups

<i>Minestrone Soup with Parmesan and Pesto</i>	£5.50
<i>Hot-Sour Chicken and Vegetable Broth with Chilli</i>	£6.00
<i>Cream of Leek and Potato Soup with Croutons</i>	£5.50
<i>Mushroom and Tarragon Soup with Olive Focaccia</i>	£5.50
<i>Seafood Chowder in a Cob Roll</i>	£6.50
<i>Tomato, Basil and Red Pepper Soup with a Chive Crème Fraiche</i>	£6.00
<i>French Onion Soup with Toasted Gruyere Crouton</i>	£5.50

Fish

<i>Steamed Halibut on a Bed of Carrot and Leek and a Saffron and Mussel Broth</i>	£20.00
<i>Fillet of Red Snapper on Roasted Plantain with a Light Lobster Sauce</i>	£19.00
<i>Monkfish Wrapped in Parma and Sage on a Chive Mash with a White Wine Sauce</i>	£17.00
<i>Grilled Fillet of Salmon on a Bed of Spinach with a Hollandaise Sauce</i>	£17.00
<i>Seared Tuna and Scallops with a Pak Choi, Lemon and Chilli Dressing</i>	£19.50

Vegetarian Main Courses

<i>Blue Cheese and Mushroom Ravioli with Asparagus</i>	£16.50
<i>Baked Avocado and Mediterranean Vegetable Parcel with a Thyme and Tomato Sauce</i>	£15.00
<i>Sweet Potato, Leek and Taleggio Cheese Risotto Finished with Truffle Oil</i>	£15.50
<i>Tomato, Mozzarella and Courgette Suet Pastry with a White Onion Sauce</i>	£15.00
<i>Tofu Thai Green Curry with Braised Cardamon Rice</i>	£16.00
<i>Vegetable Fajitas with Soured Cream and Guacamole</i>	£15.00

Main Courses

<i>Baked Fillet of Beef Wellington with a Madeira Jus</i>	£20.00
<i>Braised Shank of Lamb on a Garlic Mash</i>	£17.00
<i>Supreme of Chicken Filled with a Tomato Mousse on a Bed of Creamed Asparagus</i>	£16.50
<i>Fillet of Pork Pan Fried and Served with Roasted Sweet Potato Fondant and Grain Mustard Sauce</i>	£17.00
<i>Noisettes of Lamb with Dauphinoise Potatoes and Roasted Courgettes</i>	£19.00
<i>Sautéed Breast and Leg of Duck with a Celeriac and Apple Puree and Crispy Pancetta</i>	£19.00
<i>Roasted Guinea Fowl with Braised Root Vegetables and Champ</i>	£18.50
<i>Fillet of Beef with a Wild Mushroom Glaze and Horseradish Potato Cake</i>	£20.50
<i>Medallions of Venison with Red Cabbage and Sultana and Prune Compote</i>	£20.00

(All the Above Prices Are Inclusive Of a Selection of Seasonal Vegetables)

Desserts

<i>Chocolate Fondant with Vanilla Ice Cream</i>	£8.00
<i>Summer Fruit Pudding with Raspberry Coulis and Clotted Cream</i>	£6.50
<i>Glazed Citrus Tart with Anglaise Sauce and Berries</i>	£6.00
<i>Crème Brulee with Summer Fruits</i>	£6.50
<i>White Chocolate and Toffee Mousse in a Chocolate Cup with a Coffee Anglaise</i>	£6.50
<i>Apple and Blackcurrant Crumble Tart with Custard</i>	£6.00
<i>Cheese Platter with Celery, Grapes and Home-made Chutney</i>	£9.00
<i>Profiteroles with Vanilla Cream and Warm Chocolate Sauce</i>	£6.50
<i>Coffee and Petit Fours</i>	£3.50