



The Black Fox Inn
XMAS FAYRE 2007



PARFAIT OF DUCK LIVERS

A smoother than smooth pate generously laced with port

PRAWN AND BACON SALAD

Dressed with lime and coriander vinaigrette, topped with garlic croutons

HALF OF A CANTALOUPE MELON

Filled with fresh mango and mango sorbet

GRILLED GOAT'S CHEESE

Served on beetroot relish, garnished with sweet pickled white radish

BLACK FOX SEAFOOD SOUP

A cross between a French bouillabaisse and Louisiana's gumbo. Thick and tasty

SUPREME OF SCOTTISH SALMON

Poached with RheineWien, served with strips of smoked salmon in creamy sauce

TRADITIONAL ROAST TURKEY

With chestnut stuffing, bacon wrapped chipolatas, roasties, white wine gravy and cranberry relish

ROAST HALF OF GRESSINGHAM DUCK

Served with stuffing, apple sauce, roasties and pan gravy

DAUBE OF ABERDEEN ANGUS BEEF

*A twelve ounce piece of prime beef wrapped in bacon and cooked to utter tenderness
in rich red wine sauce*

LOCAL GAME PIE

Baked under a flaky pastry crust 'til golden brown

VEGETARIAN WILD MUSHROOM AND SUNBLUSHED TOMATO RISOTTO

Topped with shavings of parmesan cheese

ALL SERVED WITH FRESH VEGETABLES AND NEW POTATOES

CHRISTMAS PUDDING, BRANDY BUTTER

SHERRY TRIFLE

SWISS CHOCOLATE AND TOFFEE BANANA CAKE

CRÈME BRULEE

LUXURY ICE CREAMS:- VANILLA, CHOCOLATE, PISTACHIO, MAPLE-WALNUT, STRAWBERRY

FINE BRITISH CHEESES WITH BISCUITS

COFFEE WITH CHOCOLATES

£24-95 PER PERSON

Please call 01428 723218 to book

We require your menu choices at least seven days in advance of the date you are booked for. A deposit of £5 per person is required within ten days of making a booking. We do not include service charges in our prices.

