

Foxhills

Private Dining Menu 1 £45 per person

Starter

Smoked mackerel & horseradish mousse, rocket, honey & lemon dressing
Plum tomato, mozzarella & basil salad, balsamic glaze, toasted pine nuts (VE,GF)
Portobello mushroom, spinach & brie, pepper coulis (VE, GF, N)
Leek & potato soup with garlic & herb dumplings
Carrot & coriander soup, crispy carrot & spring onion

Main

Breast of chicken marinated with cumin & chilli, garlic and spring onion mash & ratatouille
Fillet of seabass, wilted greens and crushed new potatoes with a lemon & thyme cream sauce
Slow roasted pork belly, mustard & tarragon mash, apple jus & buttered carrots
Pasta ribbons, shitake mushrooms & roasted shallot & cream sauce, tomato fondue and chives (V)
Butternut squash, sage & Italian hard cheese risotto, chargrilled courgettes & red pepper dressing (VE, GF)

Desserts

Sticky toffee pudding, toffee sauce & vanilla ice cream
Passion fruit cheesecake, mango sorbet
Eton mess, raspberries, meringue dots and Chantilly cream
Chocolate brownie, chocolate sauce & vanilla ice cream (VE, GF)

V – Vegetarian, VE – Vegan, GF – Gluten free, N – Nut Free

Please choose up to three options per course, which should include your vegetarian/vegan option. Individual pre-orders are to be received no later than 2-weeks prior to the event

Foxhills

Private Dining Menu 2 £55 per person

Starter

Rosary goat's cheese & pepper tart, micro leaves & herb cream
Ham hock & pea terrine, roasted shallots & garlic dressing
Plum tomato & basil soup, chive & paprika cream
Prawn & avocado salad, crab & celeriac remoulade, lemon oil
Butternut squash soup, toasted chilli pumpkin seeds

Mains

Roast breast of chicken, oyster mushroom and chive sauce, herb
mash and tender stem broccoli
Rump of Lamb, garlic mash, ratatouille, buttered spinach and port
jus
Grilled salmon, Parmesan & pea risotto, baby spinach, tomatoes and
crispy onions
Braised feather blade of beef, roasted carrots & tender stem with
red wine & thyme sauce
Beetroot & potato Karahi, onion rice (VE, GF)

Desserts

Baked vanilla cheesecake, butterscotch sauce & berries
Chocolate torte, peppered strawberries, chocolate soil
Caramelised Lemon tart & cinnamon ice cream
Pineapple carpaccio, coconut sorbet & coconut granola (VE, GF)

V – Vegetarian, VE – Vegan, GF – Gluten free, N – Nut Free

Please choose up to three options per course, which should include your vegetarian/vegan option. Individual pre-orders are to be received no later than 2-weeks prior to the event

Foxhills

Private Dining Menu 3 **£65 per person**

Starter

Chicken Liver parfait, red onion chutney and micro leaves
Smoked salmon, dill & lemon, caper dressing, coriander
Cherry tomato tart, olive tapenade, guacamole dressing
Mushroom & spinach soup, sour cream
Creamy White bean & celeriac soup, tomato seeds (VE, GF, N)

Main

Roast breast of Barbary duck, olive oil mash, braised sweet red
cabbage, parsnips and port jus
Roast sirloin of beef, confit of shallots, rosemary roast potatoes & root
vegetables with pan gravy
Pan roasted fillet of cod, rosemary, olives & cherry tomatoes with
rocket & Parmesan
Falafel with grilled pepper, courgette, aubergine & cherry tomato,
chilli salsa & tabbouleh (VE, GF)
Mushroom & leek wellington, kale, onion sauce & parsley oil (VE, N)
Roast fillet of aged beef, shallot confit, creamed potato, wild
mushroom sauce

Desserts

Baked Alaska, raspberry compote & almond Jaconde sponge &
meringue, glazed & served with raspberry dust & coulis
Strawberry & cream torte, macerated strawberries & macarons
Trio of chocolate, Dark chocolate tart, white chocolate brulee & milk
chocolate mousse
Coconut rice pudding, coconut, peach & maple granola, coconut
flakes and coconut sorbet (VE, GF,DF)

V – Vegetarian, VE – Vegan, GF – Gluten free, N – Nut Free

Please choose up to three options per course, which should include your vegetarian/vegan option. Individual pre-orders are to be received no later than 2-weeks prior to the event

Foxhills

Additional Courses (can be added to any menu)

Nibbles @ £4.00 per person

Selection of nuts, crisps & olives

Canapés

3 x canapés @ £12.00 per person

4 x canapés @ 15.00 per person

All additional canapés priced at £ 4.50 per item, per person

Hot Canapés

Tempura prawns, nori mayo

Chicken, coriander & lemon yogurt brochette (GF)

Sesame & soya salmon skewer

Duck spring roll sweet chilli sauce

Parmesan Arancini with pesto mayo (can be GF)

Vegetable spring roll sesame soy dip

Goats' cheese & chive beignets, red pepper mayo

Portobello mushroom fries with aioli (can be GF)

Cold Canapés

Scottish smoked salmon, horseradish cream en crouete (can be GF)

Quail egg with devilled crab (gf)

Chicken liver mousse on artisan crouetes, red onion jam (can be GF)

Goats cheese mousse, watermelon and almonds (GF)

Tomato & olive tapenade on toast (can be GF)

Aubergine caviar on pita bread

Please note, we would recommend a maximum of 5 canapé options to be ordered, if being followed by a 3-course meal

Sorbets (choose from) @ £4.50 per person

Lemon, Strawberry & Tarragon, Orange, Champagne, Mango,

Raspberry & Vanilla

Coffee & Cheese

A selection of award winning cheeses, chutneys, grapes & crackers £11.00pp

Cheese Platter suitable for 10 people £75.00

Tea, coffee £3.50pp

Tea, coffee & petit fours £5.50pp

V – Vegetarian, VE – Vegan, GF – Gluten free, N – Nut Free

Please choose up to three options per course, which should include your vegetarian/vegan option. Individual pre-orders are to be received no later than 2-weeks prior to the event