

Private dining menu 1

£55 per person

Starters

Chicken liver pate
Red onion marmalade, toasted brioche

Heritage tomato
Burrata, basil & aged balsamic (GF)

Leek & potato soup
Chive oil & black pepper croutons (V, VE, DF)

Mains

Roasted breast of chicken
Mushrooms, baby onions & lemon thyme sauce (GF)

Braised feather blade of beef
Chive mash, red wine gravy celeriac & honey glazed carrot (GF)

Fillet of seabass
Lemon, chive & saffron risotto with sweet peas (GF)

Potato gnocchi
Peas, red onions & mushrooms cream sauce (V, VE, DF)

Desserts

Sticky toffee pudding
Toffee sauce, brown butter crumble & vanilla ice cream

Glazed lemon tart
Raspberry & tonka bean ice cream, lemon gel

Milk chocolate torte
Malt & vanilla ice cream & raspberries

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free
Some of the dishes on the menu may contain food allergens and we are unable to guarantee no traces.
Should you require further information regarding ingredients please speak to your Foxhills contact.

Private dining menu 2

£62.50 per person

Starters

Duck & chicken terrine
Orange & brioche

Prawn & avocado tian
Marie rose sauce & lemon gel (GF, DF)

Squash velouté
Toasted pumpkin seeds & pea shoots (V, GF, DF)

Mains

Roast sirloin of English beef
Yorkshire puddings, duck fat roasties, seasonal veg & gravy

Fillet of bream
Saffron & chive mash & braised leeks, brown crab sauce (GF)

Roast breast of corn fed chicken
Sun blushed tomato & pea risotto, grilled tender stem (GF)

Brown butter roasted cauliflower steak
Puy lentils & tomatoes (V, DF)

Desserts

Vanilla mille feuille
Strawberries & hazelnuts (V)

Chocolate brownie
Vanilla ice cream & chocolate sauce, almond tuille

Raspberry cheesecake
Raspberries, dried raspberries & raspberry coulis

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Private dining menu 3

£70 per person

Starters

Oak smoked salmon
Dill & buttermilk dressing, lemon gel & shaved fennel (GF)

Red lentil & garlic soup
Spiced & green onions (V, VE)

King oyster mushroom & shitake mushrooms
Vegan style feta, basil & garlic dressing (V, VE, GF, DF)

Mains

Roast pork belly
Mash, tender stem & braised pig cheek in red wine jus (GF)

Pan fried fillet steak
Roscoff onion, heritage carrot, chive mash & port wine sauce

Roasted fillet of salmon
Fennel & potato terrine, wild mushrooms & chardonnay sauce (GF)

Pearl barley risotto
Hispi cabbage, roasted caraway carrots (V, VE)

Desserts

Pistachio & polenta cake
Chocolate ganache & raspberry sorbet (GF, DF)

Chocolate torte
Chocolate ice cream & coffee sauce (V)

Orange & tonka bean panna cotta
Apricot coulis, apricot & strawberry salad & isomalt crisp

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