

Private Dining

STARTER

Chicken Liver Parfait

Rich chicken liver parfait, red onion & chilli jam, toasted brioche & balsamic

Smoked Mackerel (*gf*)

Smoked mackerel mousse, pickled apple & celeriac salad, pickled red onion

Heritage Tomatoes

Selection of seasoned tomatoes, burrata, pesto, aged balsami

Pea & Broad Bean Risotto (*ve, gf*)

Light risotto of peas & broad beans, tomato fondue & vegan parmesan style cheese crumb

Chestnut Mushroom & Basil Soup (*ve*)

Roasted chestnut mushrooms, basil & garlic, smoked paprika vegan cream & chive croutons

MAIN COURSE

Breast of Corn-Fed Chicken

Roast breast of corn-fed chicken, basil mash, mushroom & broad bean ragout

Feather Blade of Beef

Slow brasied beef, garlic mash, roast celeriac & carrots, red wine gravy

Seabass (*gf*)

Pan seared fillet of seabass, lemon & saffron risotto, sweet peas, pea shoot oil

Orzo Risotto (*ve*)

Rice shaped pasta, wild mushroom, spinach, thyme roasted shallots, spinach oil

Celeriac Steak (*gf, ve*)

Roasted celeriac steak, black garlic, pickled red onions, green beans, new potatoes, chilli & watercress puree

DESSERT

Sticky Toffee Pudding (*v*)

Butterscotch sauce, nut brown butter crumble, Madagascan vanilla ice cream

Lemon Tart (*v*)

Glazed sweet lemon tart, Tonka bean ice cream, raspberries & lemon gel

Chocolate Torte (*v*)

Milk chocolate & malt mousse, jaconde sponge, madvanilla ice cream & raspberries

Creme Brulee

Set Madagascan vanilla custard, caramelised golden caster sugar, cinnamon shortbread

Pineapple Carpaccio

Caramelised pineapple, coconut & strawberry granola, coconut & lime sorbet

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free

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STARTER

Duck & Chicken Terrine

Duck & chicken pressed, Orange, pickled walnut, coriander & rye bread

Prawn & Avocado Tian (*gf, df*)

Prawns bound in Mary rose sauce, avocado puree & lemon gel

Roscoff Onion Tart (*ve*)

Caramelised Roscoff onion, puff pastry, Tomatoes, vegan parmesan style cheese & rocket leaves

Squash Velouté (*gf, ve*)

Velvety squash soup, toasted pumpkin seeds, pumpkin oil & pea shoots

Torched Goats Cheese (*gf, v*)

Goats cheese, cherry tomatoes, pesto dressing, pinenuts & rocket

MAIN COURSE

Roast Sirloin of English Beef (*df*)

Yorkshire puddings, duck fat roasties, seasonal vegetables & gravy

Fillet of Bream (*gf*)

Saffron & chive mash & braised leeks, brown crab sauce

Corn Fed Breast of Chicken (*gf*)

Wild mushroom ragout, sage roasted potato fondant, carrots & Cepe powder sauce

Gnocchi (*gf, ve*)

Potato dumplings, Celeriac, mushrooms, kale & plant-based cream sauce

Brown Butter Roasted

Cauliflower Steak (*v, gf*)

Puy lentils & tomatoes

DESSERT

Shortbread Mille Feuille (*v*)

Layers of cinnamon shortbread, Chantilly cream, Strawberries & roasted hazelnuts

Almond Brownie (*v*)

Almond brittle, vanilla ice cream & chocolate sauce

Chocolate & Baileys Tart (*v*)

Coffee ice cream & chocolate sauce

Raspberry & Lemon Posset (*v*)

Raspberries & lemon shortbread

Artisan Cheeses

3 regional cheeses, celery, grapes, apple chutney, biscuits

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Duck Croquette (*gf, df*)

Braised duck leg croquette, lentil & vegetable ragout

Beetroot Cured Salmon (*gf*)

Beetroot & buttermilk dressing, candied beetroot & fennel

Chicken Terrine

Pressed confit cornfed chicken, pistachios, tarragon emulsion, rocket oil

Chestnut Mushroom & Garlic Soup (*gf, v*)

Rich mushroom soup, pickled shimeji mushrooms, green onions & basil oil

Red Onion & Ricotta Fine Tart (*v*)

Watercress puree, honey truffle dressing & rocket

MAIN COURSE

Roasted Lamb Rump (*df*)

Panko shoulder croquette, green beans, mash & mint gravy

Fillet of Beef

Roscoff onion, heritage carrot, chive mash & port wine sauce

Miso Glazed Cod

Potato rosti, kale & white wine & lemon sauce

Beetroot Wellington

Roasted beets, squash, mushroom duxelle, vegan gravy, rosemary & garlic fondant

Butternut Squash & Goats Cheese Wellington (*v*)

Courgette & tomato Provençale

DESSERT

Pistachio & Polenta Cake (*gf*)

Chocolate ganache & raspberry sorbet

Liquorice Poached Pear (*gf, ve*)

Blackberries, sweet blackberry syrup & vanilla ice cream

Cherry & Almond Tart (*v*)

Kirsch Chantilly & poached cherries

White Chocolate & Passion Fruit Cheesecake (*v*)

Mango coulis & berry salad

Selection of 3 Artisan Cheeses

Celery, grapes, quince jelly, savoury cracker

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MAIN COURSES

PLEASE CHOOSE 2

Extra main course £10 per person

PLANT BASED

PLEASE CHOOSE 1

SIDES

PLEASE CHOOSE 2

SALADS

PLEASE CHOOSE 3

DESSERTS

PLEASE CHOOSE 2

Extra dessert £7 per person

Butter Chicken, Thai Green
Chicken Curry (*gf*)

Braised Beef in a Mushroom &
Caramelised Onion Gravy (*gf, df*)

Beef in Black Bean Sauce & Green
Onions (*df*)

Truffled Mac'n'Cheese (*v*)

Bean, Tomato & Lentil Cassoulet,
Black Garlic and Oat Crumble (*gf, ve*)

Cumin rice, Basmati rice, Coconut
milk & Chive Rice (*gf, ve*)

Parsley Mash, New Potatoes (*gf*)

Cauliflower Mornay (*v*)

Coleslaw (*gf, df, v*)

Potato Salad & Green Onions (*gf, df, v*)

Tomato & Bocconcini Salad (*gf, v*)

Red Rice, Sumac & Golden raisin
(*gf, ve*)

Roasted Onion, Beetroot & Chorizo,
Celeriac & Red Chicory Ricotta &
Pinenuts (*gf, v*)

Strawberry Cheesecake

Chocolate Brownie (**v*)

Pineapple & Mango Salad
(*df, gf, vg*)

Crème Brullee (*gf, v*)

Panko Chicken Breast with Cajun
Sauce (*gf*)

Grilled Salmon Fillet, Spinach & Onion
Sauce (*gf*)

Thai Green Vegetable Curry (*gf, v*)

Spinach & Mushroom Lasagne with
Plant Based Cheese (*v*)

Roasted Carrots & Edamame Beans
(*gf/ve*)

Roasted Maple Carrots & Celeriac (*gf, ve*)

Mixed Vegetables (*gf, ve*)

Cherry Tomato & Chives (*gf, ve*)

Heirloom Tomatoes (*df, ve*)

Pasta Pesto (*gf, v*)

Garlic Roasted Peppers & Feta (*gf, v*)

Mixed Leaves (*gf, ve*)

Green Salad (*gf, ve*)

Rocket & Parmesan (*gf, df, v*)

Lemon meringue

Profiteroles (*v*)

Assorted Macaroons (*v, gf*)

Glazed Lemon Tart (**v*)

Chocolate tart

*Option to be Gluten or Dairy free or Vegetarian

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Private Dining

MAIN COURSES

PLEASE SELECT 5

Selection of finger sandwiches;

- Egg mayonnaise
- Ham & mustard
- Coronation chicken
- Cheese & pickle (v)
- Tuna & sweetcorn mayonnaise

Lamb kofta with Greek yogurt

Beef slider

Haloumi slider (v)

Chicken goujons with sweet chilli

Tempura prawns & chilli sauce

Grain mustard & honey glazed pigs in blankets

Vegetable spring rolls (v, ve)

Spiced Cauliflower wings with garlic mayonnaise (v, ve, gf)

Spiced chicken wings with barbecue sauce (gf, df)

Mushroom fries with garlic mayonnaise (v, ve, gf, df)

Cumberland sausage roll with apple chutney

Vegan sausage rolls (v, ve)

Mushroom & parmesan tart

Salmon in panko crumb with dill & black pepper crème fraiche (gf)

Additional dishes priced at £6 each, per person

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At Foxhills, we are proud to support our vineyards in England in their endeavours to develop English Wines. Helped by climate change and quality viticulture many winemakers are making great quality strides. We are pleased to offer a selection of wines from Kent & Surrey which are local and sustainable.

SPARKLING		125ml / bottle
	Albury Surrey Hills Cuvée NV Surrey	14.00 80.00
	Albury Surrey Hills Rosè NV Surrey	15.00 85.00
WHITE		175ml / bottle
	Seyval Blanc Blend Flint Valley Denbies NV Surrey	45.00
	Sauvignon Blanc Greyfriars Vineyard Surrey	12.25 50.00
	Chardonnay Chapel Down Kent	69.00
ROSÈ	Albury Silent Pool Rosè	14.00 60.00
RED	Redlands Denbies NV Surrey	12.25 50.00

All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%.
 Vintage correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence

WHITE

175ml / bottle

FRANCE

Picpoul de Pinet Domaine A. Morin	Languedoc	12.25 49.00
Viognier Pennautier	Languedoc	12.50 50.00
Ardèche Chardonnay Louis Latour	Ardèche	14.75 59.00
Sancerre Calcaire Domaine André Neveu	Loire Valley	80.00
Chablis Domaine Alain Gautheron	Burgundy	21.25 85.00
Pouilly-Fuissé Cuvée Terroir Domaine Luquet	Burgundy	94.00

ITALY

Pinot Grigio Ca' Luca	Veneta	9.00 36.00
Pecarina Tor del Colle	Abruzzo	10.25 41.00
Gavi Aureliana Vite Colte	Lombardy	55.00
Soave Classico Balestri Valda	Veneta	58.00

REST OF EUROPE

Rioja BlancoVerdejo Azabache	Rioja, Spain	10.00 40.00
Riesling TrockenRuppertsberger	Pfalz, Germany	12.25 49.00
Gruner VeltlinerHeiderer-Mayer	Wagram, Austria	56.00
Albarino Condes de Albarei	Rias Baixas, Spain	15.00 60.00
Little Ark Assyrtiko Malagouzia	Lantides Estate Peloponnese, Greece	62.00

NEW WORLD

Chenin Blanc Boatman's Drift	Western Cape, South Africa	9.00 36.00
Viognier Reserva Paraiso Sur o	Limari Valley, Chile	11.50 46.00
Sauvignon Blanc Turning Heads o	Marlborough, New Zealand	12.25 49.00
Chardonnay Reserve Vergelegen o	Stellenbosch, South Africa	65.00
Chardonnay Ca' Marni o	Napa Valley, California, USA	74.00

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RED

175ml / bottle

FRANCE

Merlot Le Tuffeau	Languedoc	9.25 37.00
Chateau le Breton Bordeaux Superieur	Bordeaux	12.25 49.00
Cotes du Rhone Domainede l'Amandine	Southern Rhone	13.50 54.00
Chateau Gachon Montagne-St-Emilion	Bordeaux	13.50 54.00
Fleurie Poncie Domaine Patrick Tranchand	Beaujolais	17.50 70.00
Chateau de la Coste Margaux	Bordeaux	95.00
Givry Rouge Le Haut Colombier DomaineBesson	Burgundy	100.00

ITALY

Montepulciano d'Abruzzo Riserva Tor del Colle	Abruzzo	11.00 44.00
Primitivo Doppio Passo o Puglia		12.50 50.00
Valpolicella Classico Monte Faustino	Veneta	60.00
Chianti ClassicoLa Lellera CastelloVicchiomaggio	Tuscany	67.00
Barolo Paesi Tuai Vite Colte	Piedmont	100.00

REST OF EUROPE

Garnacha Tempranillo Fuenteverde	Carinena, Spain	9.00 36.00
Pinot Nair TheImpressionist	North Macedonia	10.25 41.00
Vega Tinto DEJ Vinhos	Douro Valley, Portugal	47.00
Rioja Crianza Bodegas Tarón	Rioja, Spain	13.75 55.00
Chateau Musar Jeune	Bekaa, Lebanon	75.00

NEW WORLD

Shiraz Hamilton Heights	South Eastern Australia	10.00 40.00
Malbec Punta Alto o Mendoza,	Argentina	10.75 43.00
CabernetSauvignon ReservaParafso Sur	LimarfValley, Chile	11.50 46.00
Malbec Alpataco FamiliaSchroeder	Patagonia. Argentina	13.00 52.00
Pinot Nair Wairau River	Marlborough, New Zealand	70.00
Old Vine ZinfandelPredator	Lodi, California, USA	80.00

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BUBBLES

125ml / bottle

Sparkling

Prosecco Bargo del Col Alto NV Veneto, Italy 9.00 | 45.00

Prosecco Superiore Brut Le Monde NV Friuli, Italy 10.80 | 54.00

Champagne

Moet et Chandon Brut Imperial NV France 23.50 | 120.00

Moet et Chandon Rose Imperial NV France 28.00 | 140.00

Veuve Clicquot Brut Yellow Label NV France 145.00

Veuve Clicquot Rose NV France 162.50

Dom Perignon France 550.00

175ml / bottle

ROSÈ

Carignan Rose La Loupe Languedoc, France 9.00 | 120.00

Essenciel Rose Chateau Paradis Provence, France 12.75 | 51.00

Whispering Angel Rose Caves d'Esclans Provence, France 19.50 | 78.00

LOW & NO

Still

Sauvignon Blanc 0% Contrasefia Bodegas Luzon 8.00 | 32.00
Jumilla, Spain

Monastrell 0% Contrasefia Bodegas Luzon Jumilla, Spain 8.00 | 32.00

125ml / bottle

Sparkling

Noughty Sparkling Chardonnay (alcohol-free) 10.00 | 40.00
La Mancha, Spain

Glass

Sauternes Chateau le Juge Les Mingets Bordeaux, France

100ml 12.50

DESSERT &
PORT

Fonseca 10 year old Tawny Port NV Douro Valley, Portugal 75ml 14.00

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DRAFT BEERS

Peroni	3.65 7.10
Orchards	3.65 6.50
Grolsch	3.10 6.00
Meantime IPA	3.70 7.20
London Pride	3.55 6.90
Guinness	3.70 7.20

BOTTLED BEERS

Peroni	5.80
Peroni Capri	5.90
Corona	5.80
Magners	6.90
Peroni Zero	5.80
Orchards	6.90
Guinness 0%	6.50
Asahi	6.00
Asahi 0%	5.80

SOFT DRINKS

Half Pint	
Coca Cola	2.85 4.50
Diet Coke	2.60 4.00
Lemonade	2.75 4.25
Soda	1.50 2.50
Ginger Ale	3.50
Ginger Beer	3.60
Tonic Water	3.50
Slimline Tonic	3.30
Gunners	2.80 5.50
Red Bull	4.70
Apple Juice	2.40 3.80
Orange Juice	2.60 4.00

SPIRITS

Bombay Sapphire	5.85
Gordon's	5.10
Bacardi	5.10
Captain Morgan Dark	5.10
Jack Daniels	6.20
Glenfiddich 12yrs	8.00
Jameson	6.00
Famous Grouse	6.50
Gordon Pink Gin	5.10
Jose Cuervo Gold	6.20
Southern Comfort	5.50

LIQUERS

25ml 50ml	
Baileys	7.50
Disaronno	5.50
Sambuca	4.85
Jägermister	5.25
Jäger Bomb	8.50
Archers	4.85
Malibu	4.85

125ml / bottle

CHAMPAGNE &
SPARKLING

Moët & Chandon	23.50 120.00
Prosecco	9.00 45.00
Albury	14.00 80.00
Albury Rose	15.00 85.00
Noughty 0%	8.00 40.00

175ml / bottle

RED

Tempranillo	9.00 36.00
Merlot	9.25 37.00
Malbec	13.25 52.50
Contrasena 0%	8.00 32.00

WHITE

Chenin Blanc	9.00 36.00
Pinot Grigio	9.00 36.00
Picpoul	12.25 49.00
Sauvignon Blanc	12.25 49.00
Contrasena 0%	8.00 32.00

ROSÉ

La Loupe Pinot	9.00 36.00
Coteaux Provence	51.00

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Private Dining

These menus are for guests under 3 - 12 years old. Children below 2 years old go free of charge. Same menu must be chosen for all the children

3 Courses £24.95

2 Courses £19.95

STARTER

Crudit  & Dip (*df, gf*)

Cheesy Garlic Bread

Tomato soup (**df, gf*)

Melon Wedges with Coulis (*df, gf*)

Potato Skins with Cheese & Bacon

MAIN COURSE

Roasted Chicken Breast,
Potatoes, Vegetables & Gravy
(**df, gf*)

Chipolata Sausages, Mash
Potato & Gravy (**df*)

Beef burger, soft white bap
served with:

- chips and beans
- Baby gem lettuce, tomatoes
and cucumber salad
- Batons of raw carrots &
cucumber
- Pots of cherry tomatoes

Cod Goujons, Fries & Peas (**df, gf*)

Pasta spirals with tomato sauce
(**gf*), cheese & garlic bread

Battered Chicken Breast Nuggets,
Fries & Baked Beans (**df, gf*)

DESSERT

Vanilla ice cream (**ve*)

Strawberry Jelly & Ice Cream
(*df, gf*)

Chocolate Brownie Bites (**ve*)

Fresh Fruit Skewer with Chocolate
Dipping Pot (**df*)

**Option to be Gluten or Dairy free or Vegan*

All Children's Meals are served with Orange or Blackcurrant Squash

Are you having speeches & toast drink?

If so why not offer the Children an Appletiser in a Champagne Flute so they too can feel part of your special day for just £3.50 each

Private Dining

£13.50 per person

Please select three canapés from the options below

Additional canapés priced at £5 per item, per person

HOT

Cumberland, black pudding & apple chutney sausage roll

Thai chicken & sesame lollipop (*gf, df*)

Sesame chicken skewers, satay dip (*gf, df*)

Sticky maple & chilli pork belly bites (*gf, df*)

Tempura prawn, aioli (*df*)

Mussel tempura with lemon mayonnaise (*gf, df*)

Mini spring rolls with sweet chilli (*ve, df*)

Truffle & pecorino arancini (*gf, df*)

Falafel balls with lemon tahini (*v, gf, df*)

Crab & celeriac croquettes (*gf*)

COLD

Chicken liver pate, crispy bacon crumb & prune jam

Choux bun, salmon, lemon & thyme mousse

Smoked salmon, sour cream & caviar en croute

Blue cheese & chive beignets (*v*)

Aubergine caviar, lemon, coriander en croute (*v, ve*)

Olive tapenade on tomato croute (*V, VG, DF*)

NIBBLES

Selection of nuts, crisps and olives @ £5 per person

Canapés choices are required no later than 2-weeks prior to the event date.

Please note a 12.5% service charge will be added on all food and beverage consumed.

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