

Fox and Hounds Coxbench

Christmas Fayre 2020

Appetisers: while we cook for you

Bread, Olives and Oven warm Bread 5.50

Herb and citrus infused olives; cornichons; 5 garlic cloves, with oven warm bread, and balsamic and virgin olive oil to dunk.

Sweet and Sour Borettane Onions with Cheese Shavings 4.75

Balsamic Borettane Onions with shavings of cave aged ewe's milk Pecorino Cheese from Sardinia.

Starters:

Chestnut, Bacon and Parsnip Soup 5.75

'Sweet' parsnips and chestnuts braised in chicken stock, creamed, 5 sprinkled with crispy bacon crumb.

Fresh Fish and Seafood Chowder 6.95 15-75

Seafood's poached in vegetable-stock, saffron and cream broth, with sweetcorn pearls and soft potato cubes.

Mushrooms on Toast 6.50

Parsley, tarragon, and garlic sautéed mushrooms in cream sauce, on buttered door-step Bloomer toast.

Chicken Goujons 6.75

Strips of corn-fed chicken, in our crisp polenta, sage and parmesan crust, with homemade ranch sauce, and ketchup for dunking.

Oven-Baked Camembert (enough for two to share) 13.95

A baby camembert speared with fresh rosemary and garlic cloves, oven-softened, and served with fruit chutney 5 warm bread to dunk.

Mains:

Traditional Roast Turkey 14.75

Our British reared, butter and herb roasted turkey with traditional accompaniments: roast and mashed potatoes; winter vegetables, Brussels sprouts too; bread and cranberry sauces; pigs-in-blankets; herb stuffing and homemade gravy from the roasting pan.

Crispy Belly Pork 13.95

We roast our belly pork slowly for six hours, then re-roast it on order to give it our crispy crackling. With spiced red cabbage, and buttery mash, and our homemade gravy from the roasting pan liquor.

Hand-Crimped Steak and Ale Pie 13.95

A hand-crimped short-crust English Ale, and prime Derbyshire beef pie. With creamed mashed potato, and buttered and seasoned winter vegetables.

Smoked Brisket of Beef 14.50

Six-hour slow-roast smoked brisket, from locally reared beast, with a dark crisp 'bark' and sweet tomato 5 beef stock gravy.

Lamb Shank 16.75

Cooked in the 'Fox' kitchen, never a boil-in-the-bag, our lamb shank with pearl barley, and a fresh mint and lamb stock gravy.

Baked Gammon 14.95

A home cooked gammon ham with a sticky orange marmalade and maple glaze, and sweet and sour apple jam.

Beer Battered Fillet of Haddock 12.95

Our market fresh fillet of haddock is coated in Doom Bar beer batter and deep fried. With crispy chips, a pot of homemade minted mushy peas, and our homemade chunky tartare sauce.

Noodle Ramen 13.75

A umami rich, Japanese style vegetable and udon broth, with fresh ginger; garlic; chillies; white bean curd; and sesame toast.

Baked Flour Ricotta Dumplings 13.75

Hand formed flour ricotta dumpling, baked in a vegetarian cheese and blackened tomato and 'sweet' red pepper sauce, with vinaigrette dressed rocket and watercress salad.

As An Extra Side:

A dish of cauliflower and mature Cheddar cheese gratin.

3.00

Your main courses will be presented with the day's fresh vegetables, and potato, unless stated otherwise.

Homemade Puddings:

All our puddings are homemade with passion here in the Fox and Hounds. 5.95

Why not accompany your pudding with a glass of hot Mulled Wine. 275 ml. 3.75

Limoncello Trifle

Limoncello liqueur infused sponge cubes; chopped lime jelly; soft-set custard and hand-whipped cream.

Plum Pudding

Traditional steamed plum pudding with all the preserved fruits, spices and nuts you'd expect. Oh, and real brandy sauce too, not flavoured custard.

Soft Brandy Chocolate Cup

70% cocoa chocolate melted with double cream and butter, then infused with French Cognac, with Brandy-snap curl to dunk

Mango Cheese Cake

Fresh mango with cream cheese; mascarpone; double cream; sugar and eggs, on biscuit crumb with fresh mango compote. But don't expect a frozen look-e-like.

Savoury Date and Walnut Bread

Sliced savoury loaf, with port butter, a chunk of strong mature Cheddar cheese, and sliced apple and pear.

If you can't risk another dip into the 'Barrel' we have a selection of herb and fruit teas, and can offer fresh coffee bean infusion from Espresso through Americano, Cappuccino and Latte. For large parties we will serve Cafetieres with cream.

If you want something a little stronger we have a great selection of liqueurs; Cognacs; blended and malt whiskies; and about twenty five gins from the classic Gordon's, through those with strawberry and rhubarb tones and sweetness, to the Indian spiced Opíhr, with accompaniments of ginger ale and fresh chilli.

We never double-book your table here at the Fox and Hounds, so you can relax and enjoy your time with us, knowing no one else is waiting to jump in. We don't do Wi-Fi, well O.K. we do, but it's the 'Cloud', so you will have to register first. Why not sit and talk? Be it: your partner; friends; family or paramour; or even get to know your waitress, when she has a little time, when the 'rush' is over. You don't have to dash away either, sit and relax and enjoy 'Christmas Cheer' with an after dinner 'snifter' whilst watching the log-burner, without having to worry about the washing-up.

Season Greetings.

From Tracie and John, Rachel and her Front-of-House Team,

and nonetheless forgotten Back-of-House crew, peeling the spuds.

Wishing you all a very Merry Christmas, and Happy, Healthy and Prosperous New Year, 2021

