



The Fox and Hounds

Tuesday 14th February 2012

Welcome to our 1st birthday Valentine's evening

(Our evening menu was also launched last Valentine's evening!)

On arrival...

Complementary glass of Prosecco

To start...

Salmon and cod fishcakes, homemade, infused with coriander, served with tartare sauce

Feta cheese saladette with black olives and roasted peppers tossed in an olive oil dressing

Baked field mushrooms filled with goat's cheese topped with herb butter (v)

Homemade duck paté with an apple and cranberry relish and warm toast

Juicy prawn cocktail with fresh pineapple and mango with citrus dressing

To follow..

Poached salmon fillet coated in a herb butter sauce

Homemade game casserole in red currant and port wine gravy

Pan-fried chicken breast coated in a sage and onion cream sauce

Seasonal vegetable fricassee with steamed rice and garlic bread (v)

8oz Rump steak with fried onions, tomato and chips

All our main courses are served with seasonal vegetables and potatoes of the day

And then..

A choice from our chef's selection of desserts and ices
from our chalkboard

Coffees, teas etc.

£24.95 per person

Includes a **bottle of house wine** per couple

