

Contact us on ...

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Find us at ...

[www.foxatpeasemore.co.uk](http://www.foxatpeasemore.co.uk)



The Fox at Peasemore



FoxatPeasemore

# The Country Pub worth driving out for..

## *Celebration Party Menu*

*£25.00 for 2 courses*

**Family Celebrations**

**Weddings**

**Birthdays**

**Anniversaries**

**Leaving parties**

**Engagements**

**Social dinners**

**Annual dinners**

**Business parties**



We can cater for parties of up to 30 on our covered & heated garden terrace. Inside, we can cater for parties of up to 40 people in the comfortable surroundings of our elegant restaurant or up to 65 for private use of the entire pub.

This menu is available to parties of 10 or more people who book & let us have their food order at least 2 days in advance.

We also politely ask for a £5 per person deposit when you book your table

If you are ordering from the Celebration party menu we ask all guests in your party do the same.

### **Dietary requirements -**

All dishes are made here in our pub kitchen, because of this we can consider all dietary needs and the ingredients used.

All sauces soups and gravy are made using gluten free recipes and we can even offer gluten free bread.

**Please tell us about any dietary requirements when booking.**

## **Celebration Party Menu**

*V Can be GF Mushrooms in a Creamy Garlic Sauce, Baked Bread*

*Can be GF Chicken Liver & Pork Pate, Red Onion Chutney, Toast*

*Sumac Fried Halloumi GF V*

*Classic Prawn Cocktail, Marie Rose Sauce, Brown Bread & Butter*

*V Can be GF Potato & Minted Pea Soup, Baked Bread Can be VG*

*Can be GF Seared Fillet of Sea Bass*

*Creamy Chive & White Wine sauce, Crushed New Potatoes*

*Fillet of Beef Wellington*

*Stilton & Red Wine Sauce, Sauté New Potatoes*

*Can be GF Breast of Chicken*

*Cheddar Mash, Mushroom, Bacon & Tomato Broth*

*V Can be GF Red Pepper, Lentil Nut Roast Can be VG*

*Roasted New Potatoes, Tomato & Garlic Provençale Sauce*

*Can be GF Confit of Duck Leg*

*Dauphinoise Potatoes, Plum & Port Sauce*

*"All mains are served with fresh seasonal vegetables"*

*GF Meringue Pavlova*

*Double Cream & Fresh Strawberries*

*GF Chocolate Brownie Can be VG*

*With Vanilla Ice cream and Berry Compote*

*GF Classic Crème Brulee Can be GF*

*With Fresh Berries*

*GF Sticky Toffee Pudding*

*With Sticky Toffee Ice Cream*

£25.00 for two courses

£29.00 for three courses