

Contact us on ...

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or... Just call in



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*

*£29.50 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 34 people in the comfortable surroundings of our elegant restaurant.

This menu is available to parties of 16 or more people who book & let us have their food order at least 2 days in advance.

We also politely ask for a £10 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 and gravy can be made using gluten free recipes.

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

\* Please note if your numbers drop below 16 we will have to unfortunately still charge for 16.

### Sunday Lunch Celebration Party Menu

*V Can be GF Mushrooms in a Creamy Garlic Sauce  
On toasted Ciabatta*

*Can be GF Chicken Liver & Pork Pate  
With Red Onion Marmalade & Toast*

*Can be GF Classic Prawn Cocktail  
With Brown Bread & Butter*

*V Deep Fried Brie  
with Boozy Berry Compote*

*Can be GF Slow Cooked Shank of Lamb  
Red Wine & Rosemary sauce, Red Onion Potato Cake, Minted  
Pea Puree, Fresh Market Vegetables*

*Roast Sirloin of Beef & Yorkshire Pudding  
Roast Potatoes, Fresh Market Vegetables*

*GF Duo of Fish: Salmon & Seabass  
On a Spinach & Smoked Haddock Fishcake & Pea Puree*

*Sweet Potato, Chestnut & Red Onion Wellington  
Roasted Potatoes, Red Lentil & Tomato Broth*

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

*GF Dark Chocolate Mousse  
Chantilly Cream & Fresh Raspberries*

*GF Lemon Curd Cheesecake  
Vanilla Ice Cream*

*Classic Crème Brulee  
Homemade Shortbread*

*GF Sticky Toffee Pudding  
With Caramel Ice Cream*

£29.50 for two courses

£34.50 for three courses