

# THE FOX & WILLOW

SET MENU 1 - 2 COURSES £17.95 // 3 COURSES £22.95

## STARTERS

CHICKEN LIVER PATE GF

ACCOMPANIED WITH A FRUIT CHUTNEY, SEASONAL SALAD & TOASTED BLOOMER

CHEF'S HOMEMADE SOUP

SERVED WITH FRESH SOURDOUGH

HAGGIS & PICKLED TURNIP BON BONS

WHOLEGRAIN MUSTARD CRÈME FRAICHE & WHISKY MARMALADE

TRUFFLED WILD MUSHROOMS

ON TOASTED SOURDOUGH, AYRSHIRE BACON JAM, POACHED EGG AND FRESHLY SHAVED PARMESAN

HONEY WHIPPED GOATS CHEESE

WITH MIXED BEETS, FRESH BLACKBERRIES, BLACKBERRY DRESSING, CANDIED NUTS & BRIOCHE CRUMB

SLOW COOKED SHORT RIB OF BEEF NUGGETS (£2 SUPPLEMENT)

WITH CELERIAC REMOULADE AND LIGHT BBQ GRAVY

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## MAIN COURSES

CAJUN SPICED CHICKEN BREAST

WITH HERB RICE, SEASONAL VEGETABLES & A LIGHTLY CURRIED COCONUT CREAM (GF)

CRISPY AUBERGINE FRITTERS

SERVED WITH SHREDDED SESAME & SOY SPROUTS, SWEET POTATO BON BONS & FIRECRACKER DRESSING (V/VV)

MEXICAN STYLE LASAGNE

SLOW COOKED BEEF, PULLED CAJUN CHICKEN, SPICY SALSA, CREAMY BECHAMEL

MACARONI CHEESE

CLASSIC CREAMY CHEESE SAUCE, HERB CRUMB AND TOASTED GARLIC BREAD (V)

CAJUN CHICKEN PENNE PASTA

LIGHTLY SPICED TOMATO CREAM SAUCE, SERVED WITH TOASTED GARLIC BREAD

TRADITIONAL STEAK PIE (£3 SUPPLEMENT)

SERVED WITH CREAMED POTATOES & SEASONAL VEGETABLES

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## DESSERTS

STICKY TOFFEE PUDDING

WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE

WARM BANANA & WALNUT CAKE

WITH CARAMEL SAUCE & NON-DAIRY ICE CREAM

ICE CREAM SELECTION

3 SCOOPS OF MIXED RENALDO'S FLAVOURS

STEAMED GOLDED SYRUP PUDDING

MARINATED PINEAPPLE, CARAMEL CUSTARD, VANILLA BEAN ICE CREAM

# THE FOX & WILLOW

SET MENU 2 - 2 COURSES £19.95 // 3 COURSES £24.95

## STARTERS

CHICKEN LIVER PATE GF

ACCOMPANIED WITH A FRUIT CHUTNEY, SEASONAL SALAD & TOASTED BLOOMER

CHEF'S HOMEMADE SOUP

SERVED WITH FRESH SOURDOUGH

SESAME MONKFISH & CAULIFLOWER TEMPURA

WITH A LIGHTLY CURRIED MAYONNAISE & WASABI CRUSHED PEAS (GF)

TRUFFLED WILD MUSHROOMS

ON TOASTED SOURDOUGH, AYRSHIRE BACON JAM, POACHED EGG AND FRESHLY SHAVED PARMESAN

HONEY WHIPPED GOATS CHEESE

WITH MIXED BEETS, FRESH BLACKBERRIES, BLACKBERRY DRESSING, CANDIED NUTS & BRIOCHE CRUMB

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## MAIN COURSES

CHICKEN KIEV

STUFFED CHICKEN WITH SMOKED CHEESE & GARLIC BUTTER, SERVED WITH WHOLEGRAIN MUSTARD CREAMED LEEKS, PINK PEPPERCORN SAUCE & GARLIC CRUSHED POTATOES (GF)

SIZZLING CHICKEN OR VEG FAJITAS

SERVED WITH FLOUR TORTILLAS, SOUR CREAM, HOMEMADE SALSA & CHEDDAR

TANDOORI BANG BANG PRAWN SALAD

IN A CREAMY HOT SAUCE DRESSING & CHOPPED PEANUT SALAD

ALE BATTERED HADDOCK

WITH SEASONAL SALAD, FRESH LEMON & HOMEMADE TARTARE SAUCE

MONKFISH & KING PRAWN SKEWER (£3 SUPPLEMENT)

WITH BRAISED HERB RICE, DRESSED SALAD, FLOUR TORTILLAS, LIGHTLY CURRIED CREAM SAUCE

BRAISED SHIN OF BEEF

WITH HONEY ROASTED CHANTENEY CARROTS, WILTED GREENS & CREAMED POTATOES (GF)

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## DESSERTS

STICKY TOFFEE PUDDING

WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE

LEMON MERINGUE PIE

WITH RASPBERRY COULIS & MANDARIN SORBET

ICE CREAM SELECTION

3 SCOOPS OF MIXED FLAVOURS

STEAMED GOLDED SYRUP PUDDING

MARINATED PINEAPPLE, CARAMEL CUSTARD, VANILLA BEAN ICE CREAM

# THE FOX & WILLOW

SET MENU 3 – 5 COURSE £35 INCLUDING A GLASS OF FIZZ

SELECTION OF OUR CHEF'S CANAPES

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## STARTERS

SESAME MONKFISH & CAULIFLOWER TEMPURA  
WITH A LIGHTLY CURRIED MAYONNAISE & WASABI CRUSHED PEAS (GF)

HONEY WHIPPED GOATS CHEESE  
WITH MIXED BEETS, FRESH BLACKBERRIES, BLACKBERRY DRESSING, CANDIED NUTS & BRIOCHE CRUMB

TRUFFLED WILD MUSHROOMS  
ON TOASTED SOURDOUGH, AYRSHIRE BACON JAM, POACHED EGG AND FRESHLY SHAVED PARMESAN

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SOUP OR SORBET

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## MAIN COURSES

BRAISED SHIN OF BEEF  
WITH HONEY ROASTED CHANTENEY CARROTS, WILTED GREENS & CREAMED POTATOES (GF)

MONKFISH & KING PRAWN SKEWER  
WITH BRAISED HERB RICE, DRESSED SALAD, FLOUR TORTILLAS, LIGHTLY CURRIED CREAM SAUCE

CAMEMBERT, WILD MUSHROOM & CARAMELISED ONION WELLINGTON  
SERVED WITH ROASTED VEGETABLES, MASH & CREAMY MUSHROOM SAUCE

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## DESSERTS

STICKY TOFFEE PUDDING  
WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE

ICE CREAM SELECTION  
3 SCOOPS OF MIXED RENALDO'S FLAVOURS

STEAMED GOLDED SYRUP PUDDING  
MARINATED PINEAPPLE, CARAMEL CUSTARD, VANILLA BEAN ICE CREAM

APPLE & BLACKBERRY CRUMBLE  
WITH CINNAMON, TOPPED WITH CRUNCHY OATS, RASPBERRY SORBET (V/VV)

WARM BANANA & WALNUT CAKE  
WITH CARAMEL SAUCE & NON-DAIRY ICE CREAM