

## Festive Period Opening Times

### OPEN AS NORMAL EXCEPT

Christmas Eve ~ Lunch 12 noon-4pm ~ Evening – bar only

Christmas Day ~ Lunch 12 noon-4pm ~ Evening – closed

Boxing Day ~ Lunch Hog Roasts & Village Tug o War ~ Evening – closed

New Year's Eve ~ Lunch 12noon-2.30pm ~ Dinner – Feast Menu (pre-booked)

New Year's Day ~ Lunch 12 noon-2.30pm ~ Dinner 6-8.30pm

### CANCELLATIONS

We regret that no refunds will be made for reduced numbers and cancellation after booking confirmation has been received.

### DEPOSITS

A deposit of £10 per person is required for Christmas Parties, which should be pre-ordered 2 weeks prior to party date. Minimum 6 guests.

A non-refundable deposit of £20 per person is required for Christmas Lunch bookings, balance payable on the day; pre-order by 10th December. Children under 12 half price.

New Year's Eve – deposit £10 per person

Booking will be confirmed upon receipt of deposit, a pre-order is required 14 days prior to your booking date.

## Rooms

Standard Double from £75

Standard Plus Double from £80

Twin/Superking from £80

Superior Double from £90

(subject to availability)

### NEW YEAR'S EVE PACKAGE

(inc. bed, breakfast and Feast menu - double occupancy)

Standard Double £155.00

Standard Plus Double £160.00

Twin/Superking £160.00

Superior Double £170.00



THE FOX  
AND HOUNDS  
COUNTRY INN & DINING

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# Christmas & New Year 2018



THE FOX  
AND HOUNDS  
COUNTRY INN & DINING

## Christmas Party Menu

### STARTERS

Leek & Potato Soup, Chive Crème Fraîche

Confit Chicken & Ham Hock Terrine, Fig Chutney, Sour Dough

Hendricks Gin Cured Salmon, Fennel, Cucumber, Horseradish Cream

Salt Baked Beetroot Salad, Goat's Cheese Mousse, Linseed

### MAINS

Roast Breast & Leg of Turkey, Duck Fat Roasties, Chestnut Stuffing, Pigs in Blankets,  
Seasonal Vegetables, Roasting Juices

8 Hour Braised Featherblade of Beef, Braised Red Cabbage, Red Wine Jus

Pan Fried Seabream, Winter Ratatouille, Lemon & Chive Beurre Blanc

Roast Vegetable & Chestnut Crumble, Welsh Cheddar Sauce, Tenderstem Broccoli

### PUDDINGS

Gingerbread & Vanilla Cheesecake, Clementine Sorbet

Traditional Christmas Pudding, Spiced Rum Sauce

Dark Chocolate Mousse, Cherry Sorbet, Kirsch Cream

Spiced Plum Frangipane Tart, Apple Compote

### COFFEE OR TEA WITH MINCE PIES

*£27.50 per person*

## Christmas Day Lunch Menu

Glass of Damson Vodka Royale on arrival

### STARTERS

Jerusalem Artichoke Soup, Winter Truffle, Apple

Crab & Lobster Cocktail

Crispy Confit Duck Terrine, Heritage Beetroot, Pear, Sorrel

Charred Cauliflower, Perl Las Mousse, Golden Raisin Purée

### MAINS

Roast Leg & Breast of Turkey, Chestnut Stuffing, Pigs in Blankets, Duck Fat Roasties

Sirloin of Rosedew Farm Beef, Crispy Oxtail, Dauphinoise Potato, Wild Mushroom

Roast Brill, Braised Fennel, Samphire, Shellfish Sauce

Wild Mushroom, Chestnut & Winter Vegetable Wellington, Celeriac Rosti

All served with seasonal vegetables

### PUDDINGS

Blackberry Arctic Roll, Pear Sorbet

Dark Chocolate Crémeux, Caramelised Hazelnut Ice Cream

Traditional Christmas Pudding, Panettone Ice Cream or Spiced Rum Sauce

Vanilla Panna Cotta, Cinnamon Doughnut, Spiced Apple Compote

*£75 per head*

## New Year's Eve Feast

Popcorn Cockles, Tortilla Chips, Salsa



BBQ Beef Sirloin, Chimichurri Sauce

Pulled Slow Cooked Pork Shoulder, Puffed Crackling

Roast Beetroot Baked Beans

Sweetcorn & Chive Polenta Chips

Red Cabbage & Fennel Slaw

Gem & Radish Salad, Poppy Seed Dressing



Grilled Pineapple, Coconut Meringues, Rum & Lime Syrup



*£35 per head*

DANCING TILL  
LATE!  
CARRIAGES  
1am