



It is the most wonderful time of the year. Our talented team of Chefs have been working hard to bring you all the festive flavours with a tasty and creative flare. At the Cheeky Fox we are here to help you celebrate the Festive Season in the best possible way, with great food and drinks.

We wish you and your loved ones a very Merry Christmas and a Happy New Year.

 The Cheeky Fox



Starters

Roast Parsnip Soup

Served with Homemade Guinness and Treacle Wheaten Bread

Tiger King Prawn Bruschetta

Chilli & Garlic Prawns on Homemade Grilled Focaccia topped with Rocket Salad

Baked Brie

Deep Fried Breaded Brie, Fig & Red Onion Chutney, House Breads and Truffle Oil

Heritage Beetroot

Served with Poached Pear and Goats Cheese

Ham Hock Terrine

Served with Piccalilli Puree and Baked Sourdough Bread

Glazed Chicken Wings

Served in a Spicy Asian Sauce

Confit Duck Leg

Served with Pickled Red Cabbage and Pan Jus

Smoked Haddock Mini Slider

Served with Matchstick Fries and Tarragon Aioli

Mains



Roast Turkey & Ham

Served with Stuffing, Honey Glazed Vegetables, Creamy Potatoes, Brussels Sprouts, Pigs in Blankets, Roast Potato and Gravy

8oz Prime Irish Sirloin Steak

Cooked to your liking with Honey Glazed Vegetables, Creamy Potatoes and Choice of Sauce (£5 Supplement)

Slow Cooked Venison Pie

Served with piped Creamy Mash and Honey Glazed Vegetables

Honey Roasted Ham Hock

Served with Lyonnaise Potatoes, Selection of Vegetables and Pan Jus

Pan Seared Salmon

Served with Crab Potato Boxy, Rocket Velouté and Honey Glazed Baby Carrots

Broccoli & Blue Cheese Pasta Bake

Served with Rocket, House Tomato Salad and Grilled Focaccia Bread

Cauliflower Steak

Pan fried with a Capers & Hazelnut Salsa, and charred Tomatoes

Chicken Supreme

Served with Asparagus parcels, Dauphinoise Potatoes and Chicken Jus

Here at The Cheeky Fox we love to produce fresh food that everyone will enjoy however we cannot guarantee that guest with foods/or beverage allergies may not be exposed to cross contamination particularly nuts/seeds.

Every care is taken to avoid cross contamination however we do work in a kitchen that processes allergenic ingredients and does not have a specific Allergen Free Zone or dedicated Fryers. Please ask your Server for any further detail.



Desserts

Homemade Rice Pudding
With Winter Berry Coulis

Cheesecake of the Day
Please ask your server for details

Luxury Christmas Pudding
With Crème Anglaise

Baked Alaska
Served with Berry Compote, a real Showstopper!

Irish Cheese Board
Served with Crackers, Fruit & Winter Compote
(Add a glass of House Port for £4)

Tea & Coffee

English Breakfast	£2.00	Espresso	£2.20
Earl Gray	£2.20	Americano	£2.20
Peppermint	£2.30	Cappucino	£2.50
Green	£2.30	Latte	£2.50
		Flat White	£2.50
Hot Chocolate	£2.90	Decaf	£2.20

Liqueur Coffee

Baileys Coffee	£4.90	Coffee Royale	£4.90
Irish Cream Liquer		Hennesey Brandy	
French	£4.90	Calypso	£4.90
Cointreau		Tia Maria	
Italian	£4.90	Irish	£4.90
Sambuca		Powers Irish Whiskey	

For Wine & Cocktails please ask your Server for our Drinks Menu.

A La Carte



Open Ravioli Homemade Pasta with Roasted Red Pepper	£11.90
Crispy Pork Belly Served with Black Pudding Mousse, Burnt Apple Puree and Glazed Carrots	£16.90
Seabass Fillet Celeriac Fondant, Apple, Sautéed Baby Gem and Peas	£15.95
6oz Chargrilled Irish Beef Burger Served with Homemade Tomato Chutney and Triple Cooked Chips (Extras: Back Bacon £1, Cheddar Cheese 50p)	£13.50
Free Range Peppered Chicken Pan Fried Supreme of Chicken with Creamy Potatoes, Buttered Greens and Peppered Sauce	£16.95

Grill

28 Days Dry Aged Award Winning Steaks (Lisdergan Meats) Each Grill Dish served with a choice of Side & Sauce.	
8 oz Fillet	£22.90
8 oz Sirloin Steak	£18.50
10 oz Ribeye Steak	£20.50
Duo of Free Range Chicken Breast & Prime Beef Fillet 40z Fillet Medallion and Chicken Fillet	£18.50

Sides

£3.50

Creamy Mash Potato
Triple Cooked Chips
Garlic Fries
Chilli & Garlic Mushrooms
Seasonal Greens
Buttered Carrots
Onion Rings

Sauces

£2.50

Peppercorn
Red Wine Jus
Creamy Mustard
Bearnaise