

The Fat Ox

Festive Menu

Merry Christmas from the team at the Fat Ox

We welcome everyone and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you...Please note, we use fresh ingredients where possible and the below menu is subject to availability

Available 15th November - 18th January
(excluding Sunday, Christmas, Boxing and New Year's Day)
Children's menu available

Starters

Roasted Red Pepper and Tomato Soup ^V^{Vg}
homemade soup with warm roll and butter

King Prawn and Scallop Florentine
king prawns and Patagonian scallops, in a creamy Cheddar, white wine and brandy sauce, topped with crispy breadcrumbs, served with wholemeal bread and salad garnish

Duck and Orange Pâté
smooth duck liver and orange pâté with toast and a salad garnish

Molten Cheddar Pot ^V
warm cheesy pot with toasted soda bread for dipping and a salad garnish

Mains

Traditional Roast Turkey
with pigs in blankets, stuffing, homemade Yorkshire pudding, roast potatoes, roasted carrots, parsnips and swede, seasonal vegetables and gravy

Rump of Beef
with pigs in blankets, stuffing, homemade Yorkshire pudding, roast potatoes, roasted carrots, parsnips and swede, seasonal vegetables and gravy

Gammon
with pigs in blankets, stuffing, homemade Yorkshire pudding, roast potatoes, roasted carrots, parsnips and swede, seasonal vegetables and gravy

Plant Based 'Turkey' ^V/^{Vg} *without Yorkshire pudding*
stuffing, homemade Yorkshire pudding, roast potatoes, roasted carrots, parsnips and swede, seasonal vegetables and gravy

Nut Roast ^V/^{Vg} *without Yorkshire pudding*
with stuffing, homemade Yorkshire pudding, roast potatoes, roasted carrots, parsnips and swede, seasonal vegetables and gravy

Steak and Ale Pie
meltingly tender steak, in rich ale, encased in pastry, with roast potatoes and seasonal vegetables

Salmon fillet
pan-fried salmon with roast potatoes, seasonal vegetables and a king prawn and white wine sauce

Grillstone Sirloin Steak
cooked to your preference at your table using probably the oldest form of cooking (originating from around 600BCE), with chips or jacket potato and salad



Sides

Pigs in Blankets £2.00 for one / £3.95 to share

Cauliflower Cheese ^V^{Vg} £2.00 for one / £3.95 to share

Onion Rings ^{Vg} £3.95

Peppercorn Sauce £2.95

Puddings

Traditional Christmas pudding
richly fruited festive classic with ice cream, custard or cream

Trillionaire's Tart ^{Vg}
chocolate pastry case filled with sweet toffee sauce and a rich chocolate ganache topping

Salcombe Dairy Ice Cream
3 scoops of luxury chocolate orange, vanilla or Baileys-infused ice cream

Homemade Banoffee pie
layers of sweet caramel, fruity banana and whipped cream on a buttery biscuit base

2 courses £24.95 / 3 courses £29.95 (pre order only)

Please note: we require a non-refundable £10pp deposit to secure your booking with menu choices confirmed at least 7 days before you are due to join us. We look forward to welcoming you for your festive celebrations!

V vegetarian **Vg** vegan **Vg*** adaptable for vegans
All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance or Coeliac disease, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens. Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive. If you are unsure which of our products go through the deep fryer please ask a member of staff. 1124