



FOXBOROUGH

CHRISTMAS

Foxborough - 52 Cecil St - Carlisle - CA1 1NT  
01228 317 925  
[www.foxboroughrestaurant.com](http://www.foxboroughrestaurant.com)

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# Christmas Menu

*Available Wednesday to Sunday at lunch & dinner for parties of any size*

Arrival Cocktail, Nibbles, & 2 Courses for £25 or 3 Courses for £30

For everyone

Christmas Sparkle Cocktail  
Warm Sourdough & Beef Butter

Starters

**Ham Hock Hash**  
Pulled ham hock, crispy potato hash, poached free range egg  
**Tempura Monkfish Cheeks**  
Tartare Sauce  
**Smoked Cheese Soufflé**  
Apple & endive  
**Duck Liver Pate**  
Sourdough toast, Seville marmalade

Main Courses

**Braised Feather blade Steak**  
Bone marrow gravy, buttered mash, kale & caramelised red onion  
**Roast Chicken Breast**  
Chasseur Sauce, pommes anna, roast carrots  
**Chicken & Prawn Gumbo**  
A lightly spiced pulled chicken, king prawn & brown rice stew,  
**Halloumi, Tomato & Spinach Bake**  
Garlic sour dough

Desserts

**Damson Bakewell Tart**  
Crème fraiche  
**Chocolate Brownie Bourbon Mousse Cake**  
Vanilla Ice Cream  
**Sloe Gin, Elderflower & Passion Fruit Jelly Steamed Marmalade Pudding**  
Crème anglaise

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# Christmas Roast Feast

*Available Wednesday - Sunday at lunch & dinner for parties of 2 or more*

3 Courses for £30

*This menu must be pre-ordered 24hrs in advance, a deposit is payable for all parties and everyone at the table must order from the same menu*

Starters

**Ham Hock Hash**  
Pulled ham hock, crispy potato hash, poached free range egg  
**Tempura Monkfish Cheeks**  
Tartare Sauce  
**Smoked Cheese Soufflé**  
Apple & endive  
**Duck Liver Pate**  
Sourdough toast, Seville marmalade

Main Courses

**Roast Breast of Free Range Turkey**  
Pigs in blankets,  
Roast & Mashed Potatoes  
Buttered Greens,  
Winter spiced red cabbage  
Roast Carrots, Sage stuffing,  
Turkey gravy, cranberry & port sauce  
*Served to the table*  
*for everyone to share, family style*  
Vegetarian option also available

Desserts

**Damson Bakewell Tart**  
Crème fraiche  
**Chocolate Brownie Bourbon Mousse Cake**  
Vanilla Ice Cream  
**Sloe Gin, Elderflower & Passion Fruit Jelly Steamed Marmalade Pudding**  
Crème anglaise

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# Christmas Lunchtimes

*Wednesday-Thursday-Friday 12:00 - 14:00 for parties of any size*

2 Courses £15 or 3 Courses £20

Starters

**Crispy Cauliflower Lollipops**  
Spicy remoulade dip  
**Diavalo Egg**  
Fried free range egg on sourdough toast with Nduja Tomatoes & parmesan  
**Smoked Beef Cheek**  
Dripping toast  
**Ham Hock Hash**  
Pulled ham hock, crispy potato hash, poached free range egg

Main Courses

**The Christmas Burger**  
Buttermilk fried turkey, sausage meat patty, crispy bacon spinach, cheese & cranberry in homemade brioche. Served with fries  
**Smoked Brisket Chilli**  
Louisiana style rice & red beans, corn bread  
**Halloumi, Tomato & Spinach Bake**  
Garlic sour dough  
**Chicken & Waffle**  
Buttermilk fried chicken thigh, sweet waffle, fried free range egg & BBQ maple syrup

Desserts

**Brown Sugar Pie**  
Vanilla Ice Cream  
**Steamed Marmalade Pudding**  
Crème anglaise  
**Chocolate Brownie Bourbon Mousse Cake**  
Vanilla Ice Cream  
**Ice Cream Coupé**

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A non-refundable, non-transferable deposit of £10 per person is required for all bookings of 6 or more guests. A discretionary 10% service charge is added to all parties of 6 or more. No pre-orders are required. Tables are booked for 2.5 hours unless otherwise discussed. A la carte options also available. For roast feast bookings a deposit is required for all bookings and we'll need to know if there are any vegetarians in the party when you book.