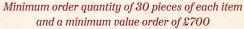
MR FOGG'S

Christmas Events





Canapés

ORIENTAL VEGETABLE SPRING ROLLS yuzu, sweet chilli & soy dipping sauce £4
BEETROOT CAKES with houmous and pumpkin purée @ @
SWEETCORN & KIMCHI RICE CAKE with sweet chilli dipping sauce @ @
PIGS IN BLANKETS rolled in honey & mustard 2 p/p @
SOY & MISO BRUSHED CHICKEN SKEWER with green yoghurt chutney @
RARE BEEF FILLET with roasted crushed new potatoes and creamed horseradish $^{\tiny{\textcircled{\tiny{1}}}}$ $^{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel{\cancel$
SEARED MARINATED TUNA LOIN with Russian salad and micro herbs
HOT SMOKED SALMON RILLETTE vol-au-vent with caviar, dill and crème fraîche £4.5
CRISPY DUCK TARTLET with pickled carrot and sweet teriyaki sauce
PRAWN TEMPURA with lime, chilli, mirin & honey sauce 2 p/p
CHEESEBURGER with gherkin, lettuce, tomato and burger sauce
CARROT, BEETROOT & SWEET POTATO BURGER with onion chutney
Bowls
APPLE & BRUSSELS SPROUT CROQUETTE
'POPCORN' BEER-BATTERED FISH AND CHIPS with crushed peas and chives £10
THAI GREEN VEGETABLE CURRY with sticky rice and shoots © 🙃 £10
BACON-WRAPPED TURKEY with mini roast potatoes and honey-glazed roots @ £11





BRANDY-SOAKED CHRISTMAS PUDDING

with brandy custard 🔍

LEMON TART

with torched Italian meringue 🔍







