



THE
SAVVY
FOX

ESTB 2024

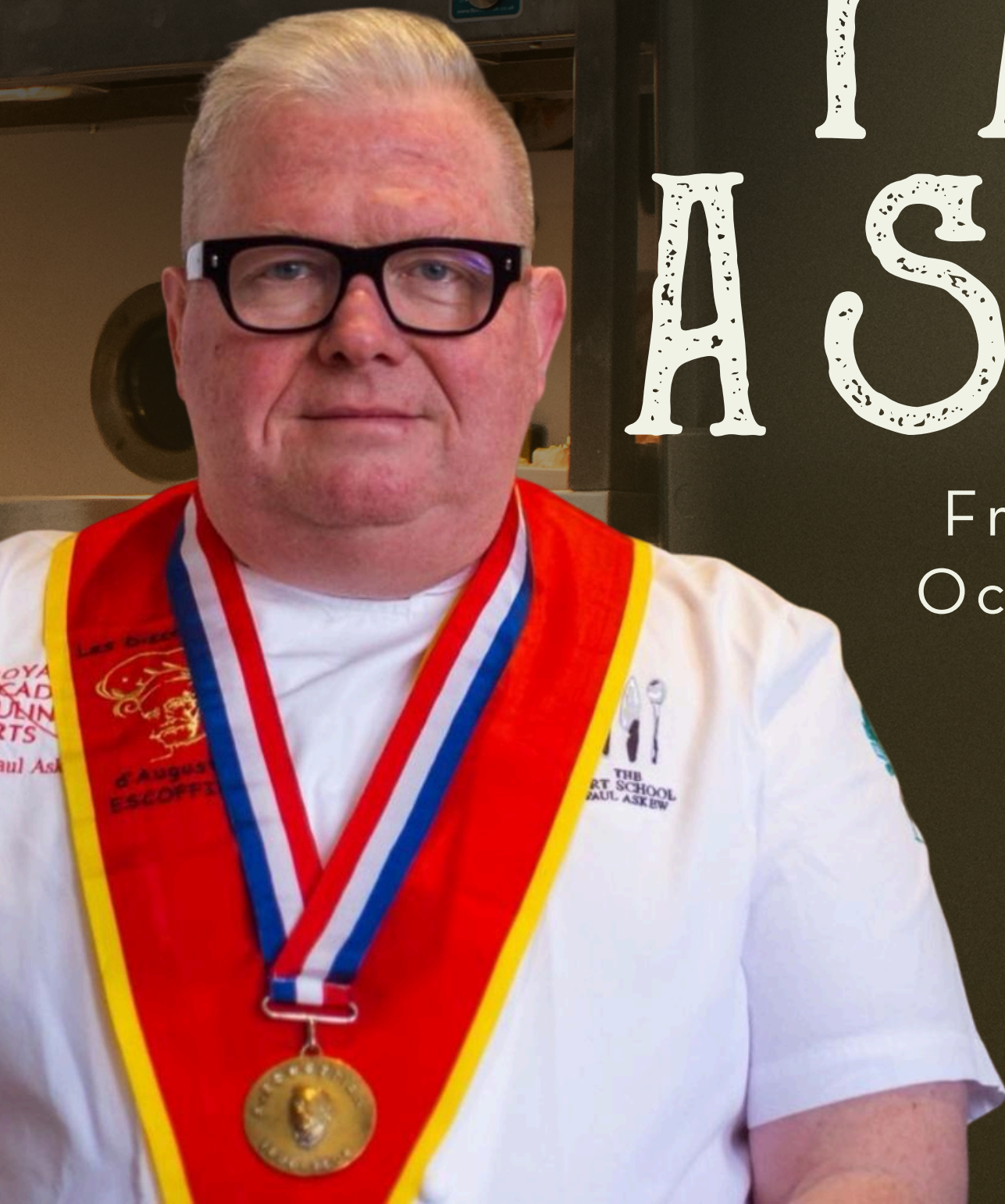
KITCHEN TAKEOVER

Guest Chef Nights

Meet

PAUL
ASKEW

Friday 30th
October 2026



Wrexham Road, Holt,
LL13 9SW



KITCHEN TAKEOVER



Guest Chef Nights

Paul Askew

30th October 2026

Set Menu

Amuse Bouche

Served with Art School bread and dulce & Cheshire cultured butters (DF)

Starter

Honey & soy glazed breast of Barbary duck with pain d'épice, carved onto winter greens with a port & orange jus

Main

Loin & slow cooked shoulder of wild Cheshire venison with hasselback potato, cavolo nero, chaterelles and pine, damson & juniper jus

Dessert

Valrhona Amatika torte with passionfruit gelee, mango salsa, banana & passionfruit sorbet and coconut foam

Dietary Requirement

Our tasting menu has been carefully designed to be enjoyed as a complete experience. As such, we regret that we are unable to alter dishes or cater for individual dietary requirements, allergies, or preferences.





KITCHEN TAKEOVER

Guest Chef Nights

Paul Askew

30th October 2026

Set Menu - Vegetarian

Amuse Bouche

Served with Art School bread and dulce & Cheshire cultured butters (DF)

Starter

Salad of salt aged beetroot with blackberry, balsamic Kalamata & olive dressing, marinated vegan feta cheese, dill and cucumber relish & winter leaves (V, Vg)

Main

Pan-roast tranche of miso-glazed 'Lion's Mane' mushroom served with beluga lentils, salt-baked celeriac, charred leeks and red onion puree (V, Vg)

Dessert

Valrhona Amatika torte with passionfruit gelee, mango salsa, banana & passionfruit sorbet and coconut foam



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