

*Fur & Feather*

# FESTIVE MENU

## STARTERS

Thai spiced parsnip, sweet potato and butternut squash soup with coconut cream. (GFA, DF) £8.00

Venison, ham hock, chicken and pistachio terrine, port and redcurrant sauce, rocket salad, bread. (N) £9.50

Smoked chicken bacon and black pudding bon bons, butterbean purée, apple slaw, chorizo jam. (GFA, DF) £8.00

Prawn cocktail topped with a smoked salmon & crayfish mousse, baby gem salad, cucumber, olives and cherry tomatoes, raspberry vinaigrette dressing. (GF) £9.50

## MAINS

Roasted Norfolk turkey, goose fat roast potatoes, pigs in blankets, stuffing, seasonal vegetables and turkey gravy. (GFA, N\*) £19.00

Slow cooked belly pork, crushed potatoes with wholegrain mustard, wilted leeks & cabbage, honey roasted parsnips, creamy Norfolk Adder sauce. (GF, N\*) £19.50

Fillet of hake wrapped in Parma ham, sautéed thyme & garlic potatoes, tender stem broccoli & green beans, slow roasted tomatoes, crayfish tail and butter champagne sauce. £21.00

Wild mushroom, butternut squash & spinach stroganoff, wild rice or pasta & garlic bread. (GF, DF) £18.00

Roast breast of corn-fed chicken, chestnut & apple stuffing, dauphinoise potato, honey roasted winter root vegetables, pancetta, wild mushroom & truffle sauce. £19.90

## DESSERTS

Boozy Christmas pudding, brandy cream, redcurrants & holly. (GFA,DFA) £8.50

Mulled wine poached pears, winterberry fool, candied flaked almonds, vegan chocolate ice cream. (GF, DFA, N\*) £8.00

Sticky Black Adder & toffee pudding with caramel honeycomb ice cream or custard. £8.50

White chocolate & raspberry cheesecake, mulled raspberries & ice cream. £8.50

Festive cheese board, crackers, grapes, celery, apple and cranberry chutney (GFA). £11.00

**GF** – Gluten free **DF** – Dairy free **GFA** – Gluten free available **DFA** – Dairy free available  
**N** - Nuts **N\*** - Nut free available



## Christmas Festive Menu: Pre-order Form

For groups over 8 people, a full pre-order is required along with a non-refundable deposit of £10 per person for all bookings **at least 7 days** prior to your table reservation date. If you wish to make a reservation within the 7 day period, please ask a member of the team for availability.

To book call **01603 720003**, email [brewerytap@woodfordes.co.uk](mailto:brewerytap@woodfordes.co.uk) or pop in to the Fur & Feather.  
 The Christmas Festive menu is available from **1<sup>st</sup> December until 24<sup>th</sup> December 2024**.

Name: ..... Contact Number: .....

Booking date: ..... Time: ..... Number of guests:.....

	STARTER				MAIN COURSE					DESSERT			
	Soup	Venison,	Bon Bons	Prawn Cocktail	Turkey	Pork belly	Hake	Stroganoff	Chicken	Christmas Pud	Pears	Sticky Toffee Pud	Cheese Board
<b>GUEST NAME</b>													
<b>TOTALS</b>													

Special Requirements

- Your Christmas Festive Menu booking will be confirmed once we receive your booking form and deposit payment of £10pp.
- Your deposit is fully refundable up to 28 days before your booked date.
- Your deposit payment will be deducted from your final bill.
- Please supply full menu choices at the same time as paying your deposit via card or cash (Unfortunately, we cannot accept payments by cheque).
- Please advise us if your guests have any special dietary requirements and we will do our best to accommodate them.
- Please note once a pre order is submitted we can't accept amendments to guest menu choices.