



Fur & Feather

CHRISTMAS DAY MENU

STARTERS

Minestrone soup, white truffle oil and mini cheese scone. (GFA) (DFA)

Panfried monkfish wrapped in Parma ham, chargrilled red pepper compote, sundried tomato pesto salad. (GF)(DF)

Seared pigeon breast, game sausage roll, swede purée, sautéed kale, black pudding and bacon crumble, redcurrant jam. (GFA) (DF)

Assiette of goat's cheese truffles rolled in herbs, nuts & dried fruits, water biscuits, rocket salad, dressed in balsamic & honey. (N)



MAINS

Beef wellington, garlic fondant potato, sautéed savoy cabbage and bacon parcel, baby heritage carrots, rich game jus. (GFA) (DF)

Pan fried fillet of halibut, prawn mousse, potato and vegetable balls, spinach, peas and samphire, saffron broth, Parma ham crisp. (GF) (DFA)

Norfolk roast turkey, duck fat roasted potatoes, pigs in blankets, butcher's sausage meat stuffing, honey roast carrot, bacon, and chestnut Brussel sprouts, mulled wine-red cabbage, mixed winter vegetables, house gravy. (GFA) (DFA) (N)

Beetroot risotto with roasted baby beats, butternut squash, toasted walnuts & feta cheese topped with vegetable crisps. (GF) (DFA)



DESSERTS

Boozy Christmas pudding with brandy sauce, redcurrants & holly. (GFA)

Mulled wine poached pear, winterberry fool, candied flaked almonds, vegan ice cream. (GF, DFA, N)

Baileys trio: Baileys profiteroles with chocolate sauce, iced Baileys parfait, Baileys brownie bits, white chocolate snow.

Festive cheeseboard, crackers, grapes, celery, apple and Woodforde's cranberry chutney. (GFA)

Sticky ginger and pear pudding, toffee sauce and custard. (DFA)

£75pp

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

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