

Fur & Feather

CHRISTMAS DAY MENU

STARTERS

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

Smoked trout terrine, tempura king prawns, pickled roots and beets,
Woodforde's chutney, horseradish cream. (GFA)

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

Goat's cheesecake, caramelised shallots, toasted walnuts,
with a savoury tapenade. (N*)

Limoncello sorbet (GF,DF)

MAINS

Venison 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
and feta cheese topped with vegetable crisps. (GF) (DFA)

DESSERTS

Boozy Christmas pudding with brandy sauce. (GFA) (DFA)

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

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

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

Mini mince pies, coffee and mints

£70pp

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