

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) 8.50

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

Smoked salmon, prawn and crayfish mousse, baby gem salad, beetroot, cucumber, olives, basil and raspberry vinaigrette dressing. (GF) 8.50

MAINS

Roasted Norfolk turkey, goose fat roast potatoes, pigs in blankets, chestnut stuffing, seasonal vegetables and turkey gravy. (GFA, N*) 18.00

Fillet of hake wrapped in Parma ham, sautéed rosemary potatoes, wilted spinach and baby gem, slow roasted tomatoes, crayfish tail and butter champagne sauce. 18.50

Moroccan tagine, chickpea, butternut squash and vegetables with garlic and herb cous cous. (GFA, DF) 16.00

Slow cooked belly pork, crushed potatoes with wholegrain mustard, wilted kale leek & cabbage, honey roasted carrots, creamy Norfolk Adder sauce. (GF, N*) 18.00

DESSERTS

Boozy Christmas pudding, brandy cream. (GFA,DFA) 7.90

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

Festive cheese board, crackers, grapes, celery, apple and cranberry chutney. (GFA) 9.90

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