

# The Parson Woodforde Christmas Menu 2019

*Available Wednesday 27th November to Tuesday 24th December*

## Starters

- Honey Roasted Parsnip & Sweet Potato Soup** with a Rosemary & Cheddar Scone (vegan adaptable)  
**Crayfish Cocktail** with Smoked Salmon, Cucumber, Spring Onion, Black Olives & a Roasted Vine Tomato Basil Dressing  
**Smoked Chicken, Black Pudding Bon Bon's** with Rocket Salad, Bacon Jam & Cider Apple Chutney  
**Goats' Cheese Cheesecake** topped with Caramelized Red Onion Marmalade, served on a salad of Sun Blushed Tomato  
Candied Walnut & Pickled Grape with Balsamic Syrup  
**Venison, Chicken Liver and Armagnac Terrine** with Port, Redcurrant & Orange Sauce & House Toasts  
**White Stilton Mango & Ginger Fritters** with Roasted Red Pepper Dressing

## Mains

- Roasted Norfolk Turkey** with Goose Fat Roasted Potatoes, Trimming Kebab, Seasonal Vegetables & Pan Gravy  
**Sirloin Steak** with Chunky Chips, Grilled Vine Tomato, Flat Mushroom, Burnt Onion Powder  
& Homemade Horseradish Cream  
**Wild Mushroom, Pistachio, Spinach & Camembert Wellington** with Roasted New Potatoes  
Seasonal Vegetables & a Parmesan Cream  
**Pan Roasted Salmon Fillet** with Lyonnaise Potatoes, Baby Leeks, Spinach, Samphire & a Lobster & Dill Bisque  
**Confit Pork Belly & Braised Pigs' Cheek** Creamy Celeriac Mash, Sautéed Kale & Baby Carrots  
with a Red Wine & Thyme Jus  
**Fillet of Hake** wrapped in Parma Ham, set on Pommes Anna Potato, Wilted Spinach & Mange Tout  
dressed with a Crayfish Tail Butter Sauce  
**Roasted Breast of Guinea Fowl** filled with Chestnut Stuffing, served with Dauphinoise Potatoes  
Honey Roasted Winter Vegetables, Pancetta, Wild Mushroom & Truffle Sauce  
**Chick Pea, Cannelini Bean & Vegetable Moroccan Tagine** with Roasted Garlic Israeli Cous Cous (vegan)

## Desserts

- Boozy Christmas Pudding** with Brandy Crème, Red Currants & Holly  
**Sticky Apple Toffee Pudding** with Salted Caramel Ice Cream  
**"After 8.30 Iced Indulgence"** duo of Layered White & Milk Chocolate Parfait with Mint Syrup & Dark Chocolate Shard  
**Mulled Wine Poached Pear** with Piped Winter Berry Fool, Caramelized Flaked Almonds (vegan adaptable)  
**Chocolate, Cardamom & Hazelnut Tart** with an Irish Cream Mascarpone Quenelle  
**Lemon & Raspberry Cheesecake** with Mulled Raspberries & Vanilla Pod Ice Cream  
**Festive Cheese Board** with Crackers, Grapes, Celery, Apple & a Cranberry Chutney (£2.50 supplement)

## Mini Mince Pie & Filter Coffee to finish

Lunch ... 2 course £22.95 - 3 course £24.95

Dinner ... 2 course £24.95 - 3 course £26.95

Booking required with a non refundable  
deposit of £5.00 per person

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## Opening Times

Monday to Thursday - 10am - 10.30pm

Friday and Saturday - We close at 11.00pm

Sunday Midday - 9pm

## Christmas Menu Served

Monday to Saturday 12pm - 2.30pm, 6pm - 9pm