



The Parson Woodforde Christmas Menu 2018

Available Thursday 6th to Monday 24th December

Starters:

Roast Butternut Squash with Sage & Cheddar Crostini served with Warm Bread
Chargrilled Smoked Salmon Gravavlax, Lemon Puree, Celeriac and Lobster Bisque
Pressed Local Game Terrine, Cranberry & Red Onion Marmalade & Toasted Sour Dough
Festive Scotch Quail's Eggs, Winter Spice Mayo & Pea Shoots
Goats Cheese & Mulled Wine Pear Salad, Pickled Carrot & Sherry Vinegar Reduction
Pea & Mint Fritters, Saffron Mayo, Dressed Leaves and Sumac

Mains:

Roast Norfolk Black Turkey with Duck Fat Roasties, Trimming Kebab, Seasonal Vegetables & Gravy
28-day 8oz Sirloin Steak with Hand-Cut Chips, Vine Ripened Tomatoes, Flat Mushrooms, Burnt Onion Powder & Homemade Mustard
Pan-Roasted Guinea Fowl with Game Faggot, Potato Fondant, Honeyed Carrot & Baby Onion Jus
Crisp Seabass Fillet, Saffron Potatoes, Mussels, Charred Baby Gem & Keta Beurre Blanc
Butter Poached Scotch Salmon, Sauteed Potatoes, Spring Onions, Kale & Jerusalem Artichoke Veloute
Confit Pork Belly, Pigs Head Torchon, Pomme Anna, Hispi Cabbage & Wild Mushroom Jus
Roasted Pumpkin, Spinach & Smoked Cheddar Risotto with a Rocket Salad
Baked Chickpea and Halloumi Bon-Bons in a Tomato & Mascarpone Sauce with Crispy Sage

Desserts:

Boozy Christmas Pudding with Brandy Crème
Sticky Fig & Toffee Pudding with Warm Caramel Custard
Irish Cream & White Chocolate Cheesecake with Mulled Raspberries
Dark Chocolate & Cherry Torte with Vanilla Mascarpone
Festive Cheeseboard with Crackers, Grapes, Celery & Apple Chutney (£2.00 supplement)
Italian Lemon Meringue Tartlet with Lemon Sorbet

Homemade Mince Pie & Coffee

Lunch... 2 course £19.95 – 3 course £21.95

Dinner... 2 course £21.95 – 3 course £24.95

Bookings required at a non refundable deposit of £5.00 per person