

Booking Form

Name of Party:

Main Contact:

Tel No:

Address:

Email address:

Date required: Time:

Numbers:

Deposit £5 per person

All bookings are subject to the following conditions:

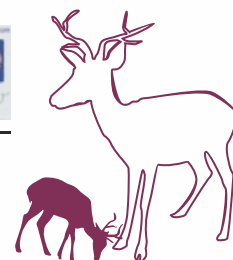
- 1) Deposits are to be paid no later than 2 weeks from the date the booking was made, or the booking will be released
- 2) A non refundable deposit of £5 per person will be required to confirm the booking.
- 3) Any reduction in the numbers booked will forfeit the deposit, with no deduction from final balance.
- 4) All bookings must pre order their meals at least 14 days before the event.
- 5) If paying by cheque please make this to The Parson Woodforde Pub Company Limited.

The Parson Woodforde

Church Street, Weston Longville, Norwich NR9 5JU
email: info@theparsonwoodforde.com



01603 881675
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www.theparsonwoodforde.com



The Parson Woodforde Christmas Menu 2023

Available Wednesday 29th November to Sunday 24th December

Starters

Honey Roasted Butternut Squash Soup garnished with toasted pine nuts & truffle oil croutons (Vegan. GF adaptable)

Warm Seafood Tartlet of salmon, crab & prawn, with Hollandaise sauce & pickled radish

Chicken Liver Parfait with cognac, shallots & thyme, wrapped in Parma ham, served with a port Cumberland sauce & toasted brioche (GF adaptable)

Lightly Spiced Cauliflower, Cumin & Turmeric Fritters served with guacamole & tomato salsa (Vegan & GF adaptations possible)

Rosette of Beetroot, Smoked Salmon & Crevette with homemade blinis & horseradish cream

Festive Salad of caramelised fig & Feta, dressed with candied walnuts & a balsamic reduction (GF. Vegan adaptable)

Mains

Roasted Norfolk Turkey with duck fat roasted potatoes, pig in blanket, Chef's special apricot cranberry & chestnut stuffing* seasonal vegetables & rich turkey gravy (GF) *contains pork

Gressingham Duck Leg Confit in goose fat, garlic & thyme, served with Dauphinoise potatoes duo of braised red & Savoy cabbage, finished with classic Grand Marnier & orange sauce (GF)

Honey Roasted Ham baked with cloves & mustard, served with creamy mashed potatoes, Chantenay carrots & Chef's special Aspalls' cider & wholegrain mustard cream sauce (GF)

Lentil & Nut Roast of pine nuts, cashews, peppers, leeks, mushrooms, celery, garlic & onion with butter basted roasted potatoes, Cheddar creamed leeks, seasonal vegetables & gravy (GF & Vegan adaptations possible)

Crispy Skin Suprême of Cornfed Chicken stuffed with truffled chicken & mushroom mousse served with Dauphinoise potatoes, fine green beans & finished with a creamy cépes & Madeira sauce (GF)

Paupiettes of Plaice & Salmon rolled plaice fillet, filled with salmon & dill mousse, served with Cheddar & chive potato croquettes tender stem broccoli & Chantenay carrots, dressed with a prawn & chive fish velouté (GF adaptable)

Crispy Parmesan & Polenta Stack of marinated baby artichoke, sautéed chestnut mushrooms & roasted butternut squash, finished with tomato sauce, basil oil & shaved Parmesan (GF)

Classic Beef Bourguignon slow cooked shin of beef marinated in red wine, served with creamy mashed potatoes & buttered cabbage, garnished with baby onions, button mushrooms, bacon lardons & croûtons

Loin of Cod Thermidor baked with a rich brandy, mustard, lobster & cream sauce, accompanied by Pomme Anna buttered baby spinach & fèves (GF)

Desserts

Boozy Christmas Pudding dressed with brandy butter sauce, cream, red currants & holly (GF adaptable)

Festive Cheese Plate of Black Bomber, Baron Bigod & Binham Blue with crackers, fruit & chutney (£2.50 supplement)

Amaretto Crème Brulée with almond shortbread (GF)

Warm Chocolate Tart of chocolate & orange ganache with cranberry & spiced orange fruit salad, chocolate shards & a Chantilly crème

Glazed Lemon Tart with mulled raspberries & raspberry sorbet

Spiced Poached Pear with vegan vanilla pod ice cream, warm vegan chocolate sauce & toasted almonds (GF)

The Angel's Kiss – choux pastry profiteroles filled with salted caramel ice cream, drizzled with warm butterscotch sauce & finished with Chantilly cream

Mini Mince Pie & Filter Coffee to finish

Available Wednesday 29th November to
Sunday 24th December

2 course £28.95 - 3 course £31.95

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

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Pub Opening Times

Monday to Thursday - Midday -10:30pm

Friday and Saturday - Midday - 11.00pm

Sunday Midday - 6.00pm

Christmas Menu Served

Monday to Saturday

Lunch Midday – 2.30pm & **Dinner** 6 – 9pm

Sunday 24th December Midday - 8pm