

# Booking Form

Name on Party: \_\_\_\_\_

Main Contact: \_\_\_\_\_

Tel No: \_\_\_\_\_

Address: \_\_\_\_\_

Email Address: \_\_\_\_\_

Date required:     /     /                      Time     :     pm

Numbers: \_\_\_\_\_

**Deposit £10 per person**

All bookings are subject to the following conditions:

- 1) A non refundable deposit of £10 per person will be required to confirm - two weeks prior to bookings.
- 2) Any reduction in the numbers booked will forfeit the deposit, with no deduction from final balance.
- 3) All bookings must pre order their meals at least 14 days before the event.

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

# Find Us

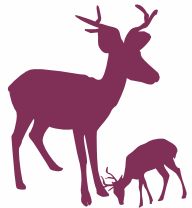


# Get In Touch

**01603 881675**  
 info@theparsonwoodforde.com  
 www.theparsonwoodforde.com

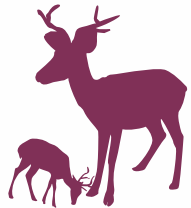
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27th Nov - 24th Dec 2024  
**01603 881675**

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# The Parson Woodforde Christmas Menu 2024

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

## Starters

### Roasted Butternut Squash Soup

lightly spiced with ginger & butternut crisps  
(GF)(VE)

### Hot Smoked Salmon & Prawn Cocktail

baby gem lettuce, sweet pickled cucumber & dill  
salad, marie rose sauce, brown bread & butter  
(GFA)

### Crispy Breaded Brie

Cumberland dipping sauce, beetroot & spinach  
leaf salad, balsamic glaze (GF)

### Ham Hock Terrine

piccalilli & sourdough toast (GFA)

### Warm Caramelised Onion & Beetroot Tart

topped with feta, heritage tomato & leaf salad  
(V)

### Crispy Duck Salad

candied pecans, clementines & hoisin dressing  
(GF)

## Mains

### Roasted Norfolk Turkey

oven roasted sage potatoes, pig in blanket,  
apricot cranberry & chestnut stuffing,  
christmas vegetables, gravy (GF)

### Pan Fried Crispy Skin Salmon Fillet

roasted leek, chorizo & peas, herb crushed new  
potatoes & lobster sauce (GF)

### Vegan Wellington

sweet potato, portobello mushroom, pecans,  
dried cranberries & chestnuts wrapped in puff  
pastry, sage roasted potatoes, christmas  
vegetables, wine jus (VE)

### Pot Roasted Beef Brisket

baby onions, button mushrooms & bacon  
lardons, horseradish mash, steamed herb  
dumpling, rich red wine jus

### Roasted Monkfish Tail

wrapped in serrano ham on prawn, mussel &  
saffron paella & romesco sauce (GF)

### Hasselback Butternut Squash

roasted new potatoes & chestnuts, crispy ginger  
& onions, herb tahini, pomegranate dressing  
(GF)(VE)

### Honey & Mustard Glazed Ham Hock

warm german potato salad, roasted beets &  
edamame beans, Aspalls cider gravy (GF)

### Venison Haunch Steak

roasted parsnips & butternut squash, braised  
red cabbage, mash potato, juniper thyme jus  
(GF)

## Desserts

### Traditional Steamed Christmas Pudding

brandy custard & redcurrant compote (GF)

### Glazed Lemon Pannacotta Tart

passion fruit sorbet & candied peel (GF)

### Classical Profiteroles

filled with chantilly cream, chocolate & salted  
caramel sauce

### Panettone Bread & Butter Pudding

with rum & raisin ice cream

### Tiramisu

mascarpone, coffee & chocolate gateau with  
creme anglaise

### Affogato

vanilla ice cream, espresso coffee with candied  
hazelnuts & biscotti (GF)

### Christmas Cheese Board

Black Bomber, Baron Bigod & Binham Blue,  
crackers, grapes & chutney (£3 supplement)

### Selection of Ices

2 scoops, baileys, rum & raisin, gingerbread,  
vanilla, passion fruit sorbet (GF)

### Filtered coffee & tea to finish.

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

**Two Courses £29.95 Three Courses £32.95**

**Booking required with a non refundable  
deposit of £10.00 per person**

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