

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



theparsonwoodforde



theparsonwoodforde

All bookings are subject to the following conditions:

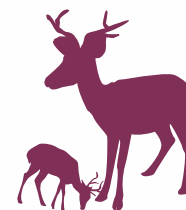


26th Nov - 24th Dec 2025

01603 881675

info@theparsonwoodforde.com

www.theparsonwoodforde.com



The Parson Woodforde

Christmas Menu 2025

*Available Wednesday 26th November
to Wednesday 24th December*

Starters

**Roasted parsnip, sweet potato
& butternut squash soup**

with parsnip crisps. (GF)(VE)(V)

Hot kiln smoked salmon & prawn cocktail

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

**Warm white stilton mango
& ginger cheese fritters**

beetroot & rocket salad and Cumberland sauce.
(GF)(V)

**Smoked chicken cranberry
& pistachio nut terrine**

homemade piccalilli & sour dough toast
(GFA)

**Crispy Korean style sticky
bbq pork belly bites**

Asian salad pickled pink ginger
(GF)

**Pan fried gnocchi wild mushroom
& beetroot gratin**

topped with a hazelnut crumb

Mains

Roasted Norfolk turkey

thyme roasted potatoes, pig in blanket,
cranberry & chestnut stuffing seasonal
vegetables, rich stock roast gravy.
(GFA)

Sweet potato & lentil wellington

baked in crisp puff pastry, with roasted roots
garlic & thyme Hasselback potatoes & roast
gravy. (VE)(V)(DF)

Pan roasted fillet of hake

presented on a creamy saffron risotto,
with chorizo spinach & peas
(GF)

Cider braised belly of pork

chefs style bubble & squeak, crisp crackling
sprouting broccoli apple gel & cider jus
(GF)

**Roasted pumpkin spinach
& blue cheese risotto**

finished with honey roasted hazelnuts
(GF)(V)

Venison haunch steak

dauphinoise potatoes roasted root vegetables
finished with a redcurrant & thyme jus
(GF)

Braised ox cheek

classic red wine bourguignon
sauce of button mushrooms, baby onions
& bacon with thyme suet dumpling
& fresh winter greens

Desserts

Traditional steamed plum pudding
with brandy custard holly & redcurrants
(GFA)

Glazed lemon tart

with passion fruit sorbet & candied peel
(GF)

Classic profiteroles

filled with Chantilly cream, chocolate
& salted caramel sauce

Tiramisu cheesecake

with rich dark chocolate ice-cream
(GF)(VE)

Affogato martini

vanilla ice cream espresso martini
& biscotti biscuits
(GFA)

Festive cheese board

of black bomber, baron bigod & binham blue
with crackers fruits & chutney
(£3 supplement)

Selection of ice-creams

(2 scoops) baileys, rum & raison, vanilla,
chocolate or fruit sorbets

Freshly filtered coffee or tea & mini mince pies

**Available Wednesday 26th November to
Wednesday 24th December**

Two Courses £31.95 Three Courses £34.95

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

01603 881675

**info@theparsonwoodforde.com
www.theparsonwoodforde.com**

