

BOXING DAY

at the Parson Woodforde

STARTERS

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

Hot kiln smoked salmon & prawn cocktail of baby gem, sweet pickled cucumber & dill salad, Marie Rose sauce, brown bread & butter

Warm white stilton, mango & ginger cheese fritters with beetroot & rocket salad, cumberland sauce

Smoked chicken, cranberry & pistachio nut terrine with homemade piccalilli, sourdough toast

Crispy korean style sticky bbq pork belly bites with Asian salad, pickled pink ginger

Pan fried gnocchi, wild mushroom & beetroot gratin topped with a hazelnut crumb

MAIN COURSES

Roasted Norfolk turkey, thyme roasted potatoes, pig in blanket, cranberry & chestnut stuffing, seasonal vegetables, rich stock roast gravy

Sweet potato & lentil wellington baked in crisp puff pastry, with roasted roots, garlic & thyme hasselback potatoes, gravy

Braised ox cheek, red wine bourguignon sauce of button mushrooms, baby onions & bacon, thyme suet dumpling & winter greens

Cider braised belly of pork, chefs style bubble & squeak, crisp crackling, sprouting broccoli, apple gel & cider jus

Venison haunch steak, dauphinoise potatoes, roasted root vegetables, redcurrant & thyme jus

Pan roasted fillet of hake, creamy saffron risotto, chorizo, spinach & peas

DESSERTS

Traditional steamed plum pudding, brandy custard, holly & red currants

Glazed lemon tart, passionfruit sorbet & candied peel

Classic profiteroles, chantilly chocolate & salted caramel sauce

Tiramisu cheesecake, rich dark chocolate ice cream

Affogato martini, vanilla ice cream, espresso martini, biscotti

Festive cheeseboard

Black Bomber, Baron Bigod & Bingham Blue, crackers, fruit & chutney - £3 supplement

35.95 • 2 COURSES
3 COURSES • 39.95

INCLUDING COFFEE, TEA & MINCE PIES - CHILDREN UP TO 12 YEARS £20.95

PRE ORDER REQUIRED 2 WEEKS PRIOR