



Join us this

Festive Season

At The Fur & Feather

BOOK NOW

01603 720003 | WOODFORDES.COM



Festive Set Menu

STARTERS

Warm cinnamon & spiced mulled wine poached pear salad with toasted walnuts, and a glass of homemade mulled wine **(Ve, GF)**

Scottish Moules Mariniere with a shallot & thyme cream served with toasted ciabatta for dipping **(GFO)**

Smooth duck liver parfait, spiced cranberry jam with rustic cracker bread **(GFO)**

Herb infused Venison kofta, fresh mint raita, pomegranate seeds with lime & mint gel **(GF)**

Roasted smoked beetroot & brie tartlet, goats cheese mousse, chilli and beetroot sauce **(V)**

MAINS

Venison Duo, 8oz venison steak & venison sausage served with crisp garlic kale, red wine and port jus, sauté potatoes and pink peppercorns **(GF)**

Pan roasted Gressingham duck breast (served pink), confit duck bon bon, garlic and thyme creamed mash served with braised red cabbage and a dark cherry jus

Roast Norfolk Turkey or Homemade Nut Roast **(Ve)**
Pigs in blankets, roast potatoes, seasonal vegetables including honey roasted parsnips and carrots, bacon or pomegranate roasted Brussel sprouts and cranberry stuffing **(GF)**

Thai yellow pumpkin curry, with chickpeas and tofu served with coconut and currant cous cous and homemade spiced flatbread **(Ve, GF)**

Monkfish tails wrapped in parma ham served with salsa verde, dusted crispy capers, and dauphinoise potatoes

DESSERTS

Christmas pudding served with brandy butter, custard, or double cream **(Ve, GF)**

Dark chocolate and amaretto sweet pastry tart, champagne sorbet, and dried mango crisp **(V)**

Apple & blackberry fudge cake square served with salted caramel sauce **(V)**

White chocolate panna cotta, served with poached berries and a cranberry biscuit **(V)**

2 Courses £24 | 3 Courses £29

Coffee & mince pies included

Christmas Day Menu

APPETIZER

Warm cinnamon & spiced mulled wine poached pear salad with toasted walnuts, and a glass of homemade mulled wine **(Ve, GF)**

OR

Smoked Duck slices & dried cranberry puree served with a plum and port sauce

STARTER

Winter spice butternut squash & chestnut soup with chunky charred garlic croutons **(Ve)**

INTERMEZZO

Champagne Sorbet with baby mint

MAINS

Roast Norfolk Turkey or Homemade Nut Roast **(Ve)**
Pigs in blankets, roast potatoes, seasonal vegetables including honey roasted parsnips and carrots, bacon or pomegranate roasted Brussel sprouts and cranberry stuffing

OR

Fillet of Swordfish, with a prosecco and caper berry cream sauce, purple sprouting broccoli, crushed garlic and thyme baby potatoes & roasted cherry vine tomatoes

DESSERT

Christmas pudding served with brandy butter, custard, or double cream

OR

Homemade profiteroles filled with Bailey's Chantilly cream, covered with Belgian chocolate sauce

CHEESE

Two Norfolk Cheeses with rustic crackers, celery and homemade chutney **(V)**

Coffee & Mince Pies to finish

£79pp

£45pp Boxing Day

Festive High Tea

SANDWICHES

Turkey, cranberry stuffing and mayonnaise
Honey glazed ham and colmans mustard
Smoked salmon cucumber and cream cheese
Cranberry cheese and chutney
Spiced butternut squash and fig chutney

CAKES & SCONES

Mini mince pies
Festive shortbread
Christmas fruit cake
Mini black forest gataux
Dried cranberry scones
Smoked dapple and mustard scone

Or

SAVORY SELECTION

Sausage rolls
Pigs in blankets
Honey glazed ham
Stuffing balls
Smoked dapple cheese
Binham blue
Rustic biscuits

Includes a glass of prosecco or taster flight

£32 for 2 people

Available Mon- Sat
throughout December
2pm-5pm
Booking essential