

The Parson Woodforde Christmas Menu 2020

Available Monday 23rd November to Thursday 24th December

Starters

Roasted Cauliflower & Parsnip Soup with white truffle oil, hazelnuts & pancetta served with a rosemary scone (vegan g/f)

Honey & Whiskey Glazed Pork Belly with a black pudding & braised pig's cheek croquette, petit pois purée & a thyme reduction (g/f adaptable)

Marinated Tiger Prawns with King Smoked Salmon mango & avocado salad dressed with a passion fruit chilli & lime dressing (g/f)

Venison, Chicken & Armagnac Terrine with port, redcurrant & orange sauce & House toasts (g/f adaptable)

Beetroot, Butternut Squash & Halloumi Salad with toasted pine nut & red pepper sauce (g/f)

Wild Mushroom & Goats Cheese Deconstructed Tart with caramelised red onion, apple & rocket salad, balsamic dressing (g/f adaptable)

Mains

Roasted Norfolk Turkey with goose fat roasted potatoes, trimming kebab seasonal vegetables & pan gravy

Chargrilled Sirloin Steak with chunky chips, grilled cherry vine tomato, flat mushroom, burnt onion powder & a pink peppercorn cranberry & bacon jam (£2.50 supplement)

Pan Roasted Fillet of Hake set on saffron sautéed potatoes, wilted spinach & mange tout, dressed with a crayfish tail butter sauce (g/f)

Shoulder of Lamb stuffed with sausage meat, apricots, pine nuts & thyme, with Parmentier potatoes & wilted greens, served with a redcurrant jus

Pan Seared Sea Trout Fillet pommes Anna potato, celeriac purée, charred baby gem, green beans, red wine sauce, Parma ham shard (g/f)

Chick Pea, Cannelini Bean & Vegetable Moroccan Tagine with roasted garlic Israeli cous cous (vegan) (g/f adaptable)

Roasted Breast of Guinea Fowl filled with chestnut stuffing, served with Dauphinoise potatoes, honey roasted winter vegetables, pancetta, wild mushroom & truffle sauce (g/f)

Green Lentil, Polenta, Sun Dried Tomato, Walnut & Thyme Roast with butter basted roasted potatoes, cauliflower cheese, seasonal vegetables & gravy (g/f)

Desserts

Boozy Christmas Pudding with brandy crème, red currants & holly

Chocolate Nemesis Cake with mulled raspberries, Amaretto mascarpone & chocolate shards

Chocolate & Pistachio Dome with crème anglaise & candied pistachio

Raspberry Rose Meringue Tart with rose water syrup, raspberry granita almond brittle & clotted cream

Peach & Cherry Cheesecake with spiced orange sorbet ice cream

Mulled Wine Poached Pear with piped winter berry fool, caramelized flaked almonds (vegan adaptable)

Festive Cheese Board with crackers, grapes & celery with apple & cranberry chutney (£2.50 supplement)

Mini Mince Pie & Filter Coffee to finish

Lunch ... 2 course £23.95 – 3 course £25.95

Dinner ... 2 course £24.95 – 3 course £26.95

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

01603 881675

info@theparsonwoodforde.com

www.theparsonwoodforde.com

Opening Times

Monday to Thursday – Midday - 10.30pm

Friday and Saturday – Midday - 11.00pm

Sunday Midday - 6pm

Christmas Menu Served

Monday to Saturday 12pm - 2.30pm, 6pm - 9pm