

THE
**FUR &
FEATHER**

FESTIVE MENU

2 course 31

3 course 37

Celeriac & apple soup, sourdough
Chicken liver pâté, brioche loaf, cornichons, chutney
Prawn & avocado cocktail, marie rose, brown bread
Baked camembert, harrisa honey drizzle, croûtes

Roasted Norfolk turkey, traditional trimmings
Game pie, celeriac mash, honey roasted carrots, red wine jus
Wild mushroom risotto, mascarpone, salsa verde
Seabass, sauteed new potatoes, wilted spinach, braised baby gem,
white wine sauce

Christmas pudding, brandy cream
Mulled & poached pears, vanilla ice cream
White chocolate parfait, passionfruit coulis
Three cheese plate, crackers, quince, grapes