



THE FEATHERS

Christmas Day Menu

To Begin

Confit garlic & thyme focaccia, rosemary & cranberry brioche, whipped butter

Small Plates

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker **GF DF**

Roscoff onion soup **VG GFA**

Thetford black pork & pistachio terrine, date, prosciutto **GFA**

Mains

Roast turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy **GFA**

Brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero **GF**

Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream **VG**

Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallot **GF**

Desserts

Lillypud Christmas pudding, brandy butter, raspberry **VG GF N**

Black cherry & kirsch trifle

Dark chocolate marquise, orange crème fraîche, tiffin

Afters

Teas & coffees

Mince pie

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests