



THE FEATHERS

Christmas Day Menu

£105 per guest

STARTERS

Roasted Jerusalem artichoke velouté **V**

truffle cream, parmesan crisps

Chicken liver pâté

orange marmalade, toasted brioche

Smoked salmon

brown bread & whipped horseradish

Shallot tart tatin **VG**

onion purée, chestnuts

MAINS

Traditional Norfolk Turkey

stuffing, pigs in blankets, roast potatoes, root vegetables, Brussels sprouts & gravy

Pressed pork belly

burnt apple purée, roast potatoes, carrots, shredded sprouts and red wine gravy

Pan-roasted cod

buttered new potatoes, chive, spring onion, kale, tartare

Wild mushroom & truffle pithivier **VG**

cep cream

PUDDINGS

Traditional Christmas pudding **VG**

brandy cream, mulled berries

Norfolk apple & calvados tart

vanilla ice cream

Dark chocolate & orange torte

pouring cream

Eggnog brûlée

shortbread

Allergy information available upon request

Please let a team member know about any allergies or dietary requirements.

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team



THE FEATHERS

Kids Christmas Day Menu

Bread to start
salted butter

STARTERS

Soup of the day
house bread & butter

Prawn cocktail

Hummus **VG**
crudités & toasted flatbread

MAINS

Turkey
pigs in blankets, roast potatoes, root veg, Brussel sprouts & gravy

Salmon en croute
buttered new potatoes, broccoli, cream sauce

Winter squash risotto **VG**
toasted pumpkin seeds, feta

PUDDINGS

Christmas pudding **VG**
custard

Chocolate brownie
vanilla ice cream

Sticky toffee pudding
caramel ice cream, butterscotch sauce

Mince pies & petits fours

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