

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 brûlèe
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



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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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