



## THE FEATHERS

### CHRISTMAS DAY MENU

#### TO BEGIN

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

#### START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**

Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

#### MAIN

**Roast Shalford 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**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

#### DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

#### AFTERS

Teas & Coffees

Mince Pie