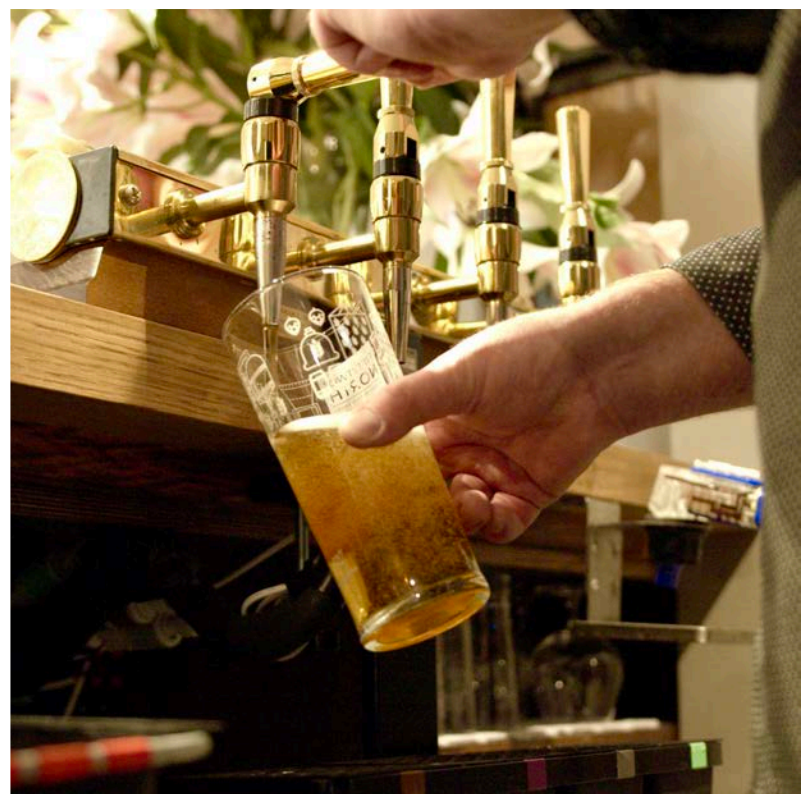




CHRISTMAS PARTY MENU

WOODFORDE'S
BREWERY



CHRISTMAS PARTY MENU

2 COURSES £26.00 | 3 COURSES £32.00

STARTERS

Roasted Artichoke soup, parmesan croutons

Pigeon and smoked duck terrine, Armagnac prunes, toasted brioche bites

Classic Prawn cocktail, baby gem cup sour dough toast

Onion tart Tatin, pumpkin pesto, baby watercress, toasted pine nuts



MAINS

Local Bronze free range Turkey breast, duck fat roast potatoes, medley of roasted root vegetables, sauté Brussels, pork and chestnut stuffing

Monkfish Wellington, wilted spinach, pome puree, saffron sauce

Seasonal roasted vegetable tagine, spiced couscous, coriander, garlic lemon, flat bread



DESSERTS

Drunken fruit Christmas pudding, brandy butter

White chocolate panettone bread and butter pudding, vanilla custard

Glazed lemon tart, raspberry sorbet, almond tuille, berry compote



Tea or Coffee





CHRISTMAS DAY MENU

6 COURSE MENU £80.00 PER PERSON
£40.00 PER PERSON UP TO 12 YEARS OF AGE

PRE-STARTER

Artichoke and saffron soup (v)



STARTER

Classic prawn and crayfish cocktail, iceberg cup, toast
Onion tarte tatin, pumpkin pesto, baby watercress and toasted pine nuts (v)



MAIN COURSE

Free range bronze Norfolk turkey
*Served on a platter of duck fat roasties, glazed rosemary and thyme root vegetables,
buttered Brussel sprouts shredded with toasted almonds, crisp pancetta and chestnut stuffing*
Seven nut, polenta terrine (v)
*Served on rapeseed roasties, roasted and thyme root vegetables, buttered Brussel sprouts
shredded with toasted almonds*



PALATE CLEANSER

Lemon and lime sorbet



PUDDING

Rich boozy Christmas pudding with brandy custard
Raspberry and winter berry fool





BRUNCH MENU

Smoked salmon, scrabbled egg on toasted sour dough – £9.50



Portobello mushrooms and wilted spinach with poached eggs on bloomer toast – £8.50



Corned Beef hash, fried duck egg with red wine sauce – £9.50



Poached haddock gratin, herb potato crust, glazed carrots – £12.50



Norfolk full English – £12.50



Superfood salad, smoked chicken, sunflower seeds, spouting broccoli, peas, chorizo, sausage, and poached egg – £12.50



Sweet chilli crispy chicken with egg noodles, spring onion, coriander, and sesame seeds – £14.95



Eggs benedict on a toasted muffin – £8.50



Pigs and chicken on a raft – £9.50





TERMS AND CONDITIONS

- A non-returnable deposit is required for confirmation of all bookings.
Deposits will be a minimum of ten pounds per person for party bookings
- We reserve the right to request payment in full prior to arrival
- A full pre-order is required for all bookings at least two days before the booking
- Deposits can be paid by debit or with credit card, by phone or by cheque
at least ten days in advance of the booking. (Cheque payments on the day
are not accepted. Please do not send cash by post)
- Cancellation and/or menu changes due to unforeseen circumstances
can be made up to forty-eight hours in advance of the booking
- All special requests, dietary or accessibility requirements must be notified
in advance of the booking
- We reserve the right to amend these conditions without prior notice and
to withhold service or goods to ensure compliance with health & Safety
or licensing regulations
- In the event of unforeseen trading restriction or health related controls,
all deposits will be honoured for future bookings





BREWERY SHOP, GIFT VOUCHERS AND BREWERY TOURS

If you have not experienced the Woodforde's brewery shop, visit us online or at the brewery on Woodbastwick estate, next door to the Fur & Feather . We have selection of Woodforde's merchandise reflecting our traditional ales and our Fifty-Two degrees north, craft range as well as interesting and inspiring products from local East Anglian, artisan food producers, specialist spirit distillers and many other souvenirs and giftware.

Woodforde's gift vouchers are available and can be redeemed in full or part payment for goods and services at any of Woodforde's managed pubs online or in the brewery shop. Gift vouchers make excellent gifts for your friends, colleagues and family members. Please visit:

www.woodfordes.com/giftvouchers

or call us on **01603 720003**

Join our expert tour guides behind the scenes and find out how our award-winning beer is created. You will learn about our history, what gives our beer that unique Woodforde's taste and how we grew to become Norfolk's biggest brewery.

Inside the brewery you will follow the journey of our beer at the various stages of brewing, discover the natural ingredients and traditional brewing methods we use to produce our famous Wherry ale. We finish with the best part, tasting the beer. Your guide will talk you through a selection of our ales in our very own Brewery Tap, The Fur & Feather Inn, where you can taste the beers of your choice with a tasting flight.

Tours can take between 1 and 2 hours, depending on party size. Approximate time 1½ hours.

WOODFORDE'S
BREWERY





The Gamekeeper

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WOODFORDE'S
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