

The Feathers Dersingham

Tel: 01485 540768



## CHRISTMAS - DAY MENU

(Wednesday 25th Dec 2024 – One sitting from 12 to 3pm- Pre-Booking Only)

### ON ARRIVAL

Enjoy a festive cheer with our welcoming drinks with a choice of Non-Alcoholic Fruit Cocktail, Warm Spiced Mulled Wine, Cocktail or Glass of Pink Prosecco.

### 1ST COURSE - PRE-STARTERS

TARTLETS FILLED WITH A CHOICE OF:

- **(PS1)** Avocado, Atlantic Prawns Lemon Mayo & Caviar
- **(PS2)** Garlic Mushrooms, Cream & Chives.
- **(PS3)** Duck Liver & Pork Pate infused with Orange & Cognac Liqueur.
- **(PS4)** Goats Cheese, Cranberry & Balsamic Glaze.



### SECOND COURSE - ENTREE | WITH A CHOICE OF:

- **(E1)** Champagne Cocktail
- **(E2)** Mediterranean Orange Sorbet

### THIRD COURSE STARTER | WITH A CHOICE OF:

- **(S1)** Festive Smoked Salmon, Prawn & Avocado Cocktail with a Cognac, Worcestershire, Mayonnaise Dressing on a bed of Mixed Baby Gem Salad.
- **(S2)** Baked flat Mushroom filled with Stilton cheese topped with herb crust & drizzled with white truffle oil Pear, Stilton & Walnut Salad with a green Tomato Relish
- **(S3)** Mushroom & Stilton Soup with Parmesan Croutons served with a warm Crusty Roll & Butter
- **(S4)** Smoked Duck Breast with a Red Berry & Orange Compote Sauce

### FOURTH COURSE - MAIN | WITH A CHOICE OF:

- **(M1)** Traditional Roast Turkey, Chestnut & Sausage Stuffing, Chipolatas wrapped in Smokey Bacon, Roast Potatoes and Honey glazed parsnips, Carrots, Sprouts & Cranberry Sauce.
- **(M2)** Classic Roast Sirloin of Beef, Yorkshire pudding, Roast Potatoes and Glazed Seasonal Vegetables.
- **(M3)** Vegan Wellington (Roasted Beetroot, Pumpkin Seed Stuffing, spinach & Sweet Potato) with Apple & Chestnut Puree.
- **(M4)** Pan fried Sea Bass with Scallops in a lemon Sauce, served with crushed Potatoes, Pickled Red Cabbage & Asparagus.

### FIFTH COURSE - DESSERT | WITH A CHOICE OF:

- **(D1)** Traditional Christmas Plum pudding & Brandy Sauce or Custard
- **(D2)** Chocolate & Honeycomb Cheesecake with Whipped Cream & Chocolate Flakes
- **(D3)** Lemon Tartlet with Whipped Cream & Sicilian Lemon Sauce
- **(D4)** Individual Raspberry or Lemon Pavlova with Raspberry Coulis & Whipped Cream
- **(D5)** Festive Cheese and biscuits with spiced caramelised Apple Chutney



### SIXTH COURSE | TO RELAX & FINISH

Traditional Warm Mince Pies & Brandy Butter, Festive Biscuits & Christmas Chocolates  
Coffee, Hot Chocolate or Choice of Tea accompanied by a Baileys or Liqueur.

**PRICE: £95.00 ADULTS | CHILDREN(UNDER 18) £75 PER PERSON**

71 MANOR ROAD DERSINGHAM NORFOLK PE31 6LN | VAT NO 220523165



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## CHRISTMAS DAY DINNER BOOKING FORM

(Wednesday 25th Dec 2024 - 12 to 3pm-One Sitting Only with Limited Tables/Availability)

### CONTACT DETAILS

Contact Name: .....

Address: .....

Contact Telephone: .....

Email: .....

### RESERVATION DETAILS

Booking Name: .....

Number in Party: .....

**Allergies / Special Requirements:** .....

Copy of Menu Provided YES / No.

Date booked ...../...../.....

Proposed time for table siting: .....

Total Cost (Adults: £95/person Children (Under 18 years: £75/person): £.....

**50% Deposit to be Paid at Time of Booking** | Amount Received ( Cash / Credit Card) £.....

Receipt Issued By: ..... | Date: ..... / ..... /.....

### MEAL REQUIREMENTS

**(Please ensure that your specific requirements or changes are notified by 20th Dec 2024- Thank You)**

No:	Name	Pre-starter	Starter	Main	Dessert	Notes

Please return the completed form to the "Feathers- Dersingham" or e-mail the scanned copy to: [john785@hotmail.co.uk](mailto:john785@hotmail.co.uk).

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