

CHRISTMAS PARTY MENU

Please note this menu is not available on Sundays and a minimum of 6 people.

Enquiries to christmas@thedabblingduck.co.uk

Two courses - £35 / Three courses - £39

Starters

Duck Pate, red cabbage jam, parkin cake, fig mustard and five spice chutney.

Maple Smoked Salmon, pickled quince, chicory, walnut and pumpkin seed salsa with pretzel cracker. DF NUTS

Winter Squash Soup, crispy sage and gingerbread croutons. VG DF

Mains

Norfolk Roasted Turkey, pigs in blankets, roasted duck fat potatoes, Yorkshire pudding, mace gravy.

Pan Roasted Estuary Farm Venison, mincemeat pie, whiskey glazed carrots, sprouts and gingerbread jus.

Pan Fried Cod, potato dauphine, roasted leeks, confit hazelnuts and champagne beurre noisette. NUTS

Confit Jerusalem Artichoke, BBQ Oyster mushrooms, black garlic, vegetable demi glaze and rye crumble. VG GF* DF

Sweets

Pear Tarte Tatin, roasted vanilla ice “cream”, spiced caramel sauce and calvados.

VG DF

Roasted Brie, warm mulled cider chutney, sourdough stollen and fried chestnuts. NUTS GF*

Christmas Pudding, cinnamon almond ice cream and brandy apple caramel sauce. NUTS

Dishes with a * can be modified to accommodate allergen concerns. Vegan, gluten-free or dairy-free available on request on specified dishes. All dishes are prepared in a kitchen where nuts and gluten are present.

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Please notify us when placing your order for any dietary requirements

THE DABBING DUCK