

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 - £37.50 / Three courses - £41.50

Starters

Duck Pate, pain d'épices, kumquat and golden raisin chutney.

Prawn Cocktail, smoked Marie Rose sauce, cucumber tartare and rye bread crumble. GF*

Celeriac and White Truffle Soup, rye bread with chestnut mushroom butter.

DF* GF* VG*

Mains

Norfolk Roasted Turkey Breast, pigs in blankets, roasted duck fat potatoes, Yorkshire Pudding and mace gravy.

Estuary Farm Venison, malted parsnips, sauerkraut with bourbon and green peppercorn sauce. GF*

Charcoal Roasted Butternut Squash, cashew cheese, crispy heritage kale and toasted buckwheat. VG* GF NUTS

Sweets

Candied Chestnut Crème Brûlée, pear and maple jelly with dark chocolate sorbet.

GF DF*VG* NUTS

Dark Chocolate and Ginger Bread Tart, date crèmeux, rum-and-raisins ice cream, chocolate crisp.

Cheeseboard, Snowdonia black bomber, Baron Bigod, Binham blue, rye cracker, quince membrillo, warm mince pie. NUTS (Supplement of £8.50)

Christmas Pudding, boozy prune, brandy anglaise and toasted marzipan. 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.

THE DABBLING DUCK