



CHRISTMAS AT THE MUDDY DUCK £27.00 + 10 %

To start

Crispy Indian parcels, mango chutney, cucumber mint yogurt & poppadoms veggie
[vegan sweet chili sauce]

Smooth duck pate, with toasted brioche & apricot chutney.

Steamed mussels in garlic, shallots and white wine, finished with a hint of cream.

Homemade soup of the day [v] or local crab & brandy bisque, both served with croutons.

Pan-fried pigeon breast on parsnip mash game jus & caramelised red onions.

Parmesan & Panko breaded mushrooms with guacamole, garlic & chive mayo.v

Mains

Traditional Norfolk turkey breast with chipolatas, chestnut stuffing, seasonal vegetables,
roast spuds, gravy & cranberry sauce.

Pan seared cod fillet with crushed herb potatoes, spinach, chorizo & pesto.

Slow roasted belly pork [Thai style] with sautéed greens & noodles.

Tiger prawn & Asian vegetable curry, rice & prawn crackers
Vegan option

Wild Mushroom, spinach & pesto linguine with rocket, red onion & Parmesan salad. v

Desserts

Caramelised Christmas crème brulee, winterberry compote.

Belgium chocolate & fudge profiteroles.

Hot Apple strudel crumble & custard.

Cheeseboard with Apple, celery, chutney & biscuits.