



CHRISTMAS AT THE MUDDY DUCK

STARTERS

Jumbo Tempura Shrimps

Thai slaw & chilli and red pepper mayo

Grilled Flat cap Mushroom

Caramelized onions & goat's cheese tian, rocket & walnut salad.

Crispy Duck and Hoisin Spring Rolls

Asian noodles. (Vegetarian and vegan options available).

Steamed Mussels – A la Crème or Thai Style

Served with rustic bread to dip

Pan Seared Pigeon Breast

Sticky Onions, Parsnip Crisps & Game Jus.

Chef's Homemade Soup of the Day *(Vegetarian and vegan options available).*

MAINS

Traditional Norfolk Turkey Breast

Apricot & sage stuffing, chipolata sausages, seasonal vegetables, roast potatoes and gravy.

Baked Cod & Chorizo

Herb crushed potatoes, olives, tomato & basil dressing and crumbled black pudding.

Crunchy Vegetable Linguine

Rocket salad & Parmesan. (Vegetarian and vegan option available).

Roasted Leg of Lamb

Sautéed greens, dauphinoise potatoes and red wine gravy.

Shrimp & Mussel Thai Curry

Sticky rice & prawn crackers. (Vegetarian and vegan option available).

Slow Roasted Belly of Pork

Vegetable mash, savoy cabbage cider jus & apple chutney.

DESSERTS

Sticky Banoffee Pudding

Toffee ice cream and butterscotch sauce

Caramelized Jersey Black Butter Crème Brûlée

Shortbread biscuits.

Warm Chocolate & Orange Cake

Vanilla Ice Cream. (Vegan option available).

Cheesecake of the Day

Fruit Coulis & Chantilly Cream.

Cheese Board of French & English Cheeses

Apple, walnuts, biscuits & chutney.



Discretionary 10% Service Charge.

Gluten, dairy, shellfish and other allergens are present in our kitchen. We can therefore not guarantee that they are not present in our food.
Please advise your server of any allergies.



CHRISTMAS AT THE MUDDY DUCK

STARTERS

Jumbo Tempura Shrimps

Thai slaw & chilli and red pepper mayo

Grilled Flat cap Mushroom

Caramelized onions & goat's cheese tian, rocket & walnut salad.

Crispy Duck and Hoisin Spring Rolls

Asian noodles. (Vegetarian and vegan options available).

Steamed Mussels – A la Crème or Thai Style

Served with rustic bread to dip

Pan Seared Pigeon Breast

Sticky Onions, Parsnip Crisps & Game Jus.

Chef's Homemade Soup of the Day *(Vegetarian and vegan options available).*

MAINS

Traditional Norfolk Turkey Breast

Apricot & sage stuffing, chipolata sausages, seasonal vegetables, roast potatoes and gravy.

Baked Cod & Chorizo

Herb crushed potatoes, olives, tomato & basil dressing and crumbled black pudding.

Crunchy Vegetable Linguine

Rocket salad & Parmesan. (Vegetarian and vegan option available).

Roasted Leg of Lamb

Sautéed greens, dauphinoise potatoes and red wine gravy.

Shrimp & Mussel Thai Curry

Sticky rice & prawn crackers. (Vegetarian and vegan option available).

Slow Roasted Belly of Pork

Vegetable mash, savoy cabbage cider jus & apple chutney.

DESSERTS

Sticky Banoffee Pudding

Toffee ice cream and butterscotch sauce

Caramelized Jersey Black Butter Crème Brûlée

Shortbread biscuits.

Warm Chocolate & Orange Cake

Vanilla Ice Cream. (Vegan option available).

Cheesecake of the Day

Fruit Coulis & Chantilly Cream.

Cheese Board of French & English Cheeses

Apple, walnuts, biscuits & chutney.



Discretionary 10% Service Charge.

Gluten, dairy, shellfish and other allergens are present in our kitchen. We can therefore not guarantee that they are not present in our food.
Please advise your server of any allergies.