

THE CHRISTMAS *Menus*



BLACK HORSE
HOOKWOOD

BAR RESTAURANT BEER GARDEN

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THE
PARSONS GROUP

Distinctly British, Boldly Indian, Proudly Local

THE
CHRISTMAS
Day Menu

£64.95 Per Person

Select One Starter Platter

Cold Entrée Platter

Poached Salmon Terrine
Fig, Burrata & Prosciutto Tartine
Cream Cheese Avocado Delight
Prawn Cocktail Parcel
Honey, Beetroot & Carrot Salad with Feta &
Hazelnut

Hot Entrée Platter

Tandoori Lamb Chop
Tandoor Fired Broccoli
Achari Tiger Prawns
Chicken Lasoori

Main Course
(choose one)

Norfolk Free Range Roast Turkey

Crown of English Turkey, goose fat roasted potatoes, maple roast parsnips, seasonal vegetables, pigs in blanket, stuffing and gravy

Braised Lamb Shank

Classic slow-cooked lamb shank, paired with sweet potato mash, seasonal vegetables, and gravy

Vegetable Wellington (V)

Puff pastry wellington stuffed with a vegetable stroganoff served with gravy & black truffle mash

(V) Jewelled Nut Roast

A Classic Nut Roast, with exotic nuts, butternut squash, sweet potatoes, cranberries, cheddar and onion marmalade served with traditional accompaniments

Malabar Chicken Curry Platter

Malabar chicken curry served with an onion bhaji, poppadum, mango chutney, basmati rice & naan

Seared Salmon & Stroganoff

Delicate salmon cooked to perfection, paired with a hearty mushroom stroganoff made with slow-sautéed mushrooms, cream, and fresh herbs for a rich, indulgent finish

Dessert
(choose one)

Cinnamon Swirl Cheesecake
Four Layer Chocolate Fudge Cake
Christmas Pudding & Brandy Sauce
Sticky Apple Caramel Tart

Terms & conditions apply. Pre booking & deposit required.

THE CHRISTMAS *Party Menu*

3 Courses – £29.95 | Any 2 Courses – £24.95 per person

Pre-order required
Terms & Conditions apply

Starter (choose one)

Black Truffle Courgette (V)

Chargrilled courgette tossed in black truffle oil and topped with parmesan cheese

Chicken Volcano

Gently fried, chopped roast chicken blended with soft cheese and drizzled with house dip

Garlic Tossed Prawns

Succulent King Prawns tossed in garlic butter

Mistletoe Melts (V)

Gently fried, breaded camembert cheese, served with a festive cherry compote

Bombay Jingha Fry

Inspired by the beaches of Mumbai – marinated & fried King Prawns

Lamb Dahi Bhalla

A hot & cool sensation! Spiced warm seekh kebabs topped with cooling yoghurt raita

Malai Murgh Tikka

Chicken tikka marinated in a rich mixture of yoghurt, cream & aromatic spices

Biriyani Arrancini (V)

An Indian twist on an Italian favourite – golden-fried arancini filled with fragrant biryani spices and a creamy cheese centre. Served with refreshing mint raita.

Main Course (choose one)

Jingle Bird

Classic roasted turkey infused with fresh herbs served with seasonal vegetables, roast potatoes, stuffing, yorkshire pudding, pig in blankets & gravy

Shepherd's Pie

Homemade lamb shepherd's pie topped with creamy cheese mash, served with garden vegetables & gravy

Vegetable Wellington (V)

A golden puff pastry filled with a medley of roasted seasonal vegetables, chestnuts, and herbs, served with a rich vegetarian gravy.

Honey Glazed Duck Leg

Slow cooked braised duck leg drizzled with honey, served with roasted vegetables, pumpkin mash & pepper gravy

Chicken Lababdar Platter

Chef's special chicken curry in a rich onion & tomato gravy

Ken's Railway Lamb Platter

Slow cooked braised lamb with Indian spices in an onion & tomato gravy

Malabar Vegetable Curry Platter (V)

Mixed garden vegetables in a rich & creamy coconut curry

Upgrade to a Prawn or Fish Curry
for £3.00

**Indian Platters served with poppadom,
mango chutney, basmati rice,
and a buttered naan.**



Dessert
(choose one)

Apple Pie

A sweet shortcrust pastry filled with sliced bramble apple

Baked Honeycomb Cheesecake

White chocolate cheesecake topped with chocolate coated honeycomb on a biscuit base

Tiramisu

Coffee soaked sponges, layered with zabaglione cream, finished with a dusting of cocoa

Butterscotch Ice Cream

Served with toffee sauce and butterscotch pieces

THIS
CHRISTMAS

Celebrate the Festive Season with The Parsons Group

Whether you're gathering with friends, family, or colleagues,
make this Christmas one to remember at our warm and
welcoming venues.

Enjoy delicious food, seasonal cheer, and good company –
perfect for festive get-togethers, office parties, and special
celebrations.

Let us take care of the details while you relax, indulge, and
make magical memories this Christmas!

Contact us now to book!



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