

'tis the season to  
**EAT, DRINK & BE MERRY**

If you love Christmas as much as we do, join us this festive season for a joyous celebration. Indulge in our delightful menu and savour the flavours of Christmas & New Year.

Whether it's a cosy family gathering or a lively party with friends or colleagues, we have the perfect atmosphere for you.

Come dine and celebrate with us!

## Festive Parties

### TO START

**Curried butternut squash & carrot soup**, toasted sourdough, herb oil (ve)  
**Chestnut & cranberry Scotch egg**, pan-fried wild mushrooms  
**Bloody Mary prawn cocktail**, avocado, brown bread & salted butter  
**Pressed ham & quince terrine**, red onion marmalade, focaccia crostini  
**Artichoke, truffle & wild mushroom ravioli**, sage butter, crispy sage (ve)

### MAINS

**Lemon & thyme roasted turkey crown**, duck fat roast potatoes, pigs in blankets, turkey gravy  
**Cranberry & chestnut nut roast**, roast potatoes, seasonal vegetables, red wine jus (ve)  
**Slow braised beef short rib**, bone marrow mashed potatoes, red wine jus  
**Pan-seared salmon**, lemon & thyme potato rosti, Balfour Brut sparkling wine & cream sauce

Served with family-style vegetables for the table: clementine & hazelnut sprouts, stock pot carrots, honey roasted parsnips, Christmas spiced braised red cabbage

### DESSERT

**Clementine Christmas pudding**, brandy crème anglaise  
**Dark chocolate brownie**, cherry ice cream, cherry compote (ve)  
**Malted chocolate cheesecake**, honeycomb ice cream  
**Artisan cheese plate**, spiced chutney & crackers (£5pp supplement)

**£38 PER PERSON**

(Gluten free options available)

## Christmas Day

### TO START

**Roasted white onion velouté**, herb oil, artichoke crisps, toasted sourdough (ve)  
**Oak smoked salmon**, lemon crème fraîche, crispy capers, rye bread  
**Duck liver & port parfait**, cherry compote, sourdough crostini  
**Artichoke & truffle ravioli**, crispy sage (ve)

### MAINS

**Cranberry & sage stuffed turkey crown**, wrapped in pancetta, goose fat roasted potatoes, pigs in blankets, Yorkshire pudding, turkey gravy  
**Roast rib of beef**, goose fat potatoes, Yorkshire pudding, horseradish sauce, red wine jus  
**Wild mushroom & squash pithivier**, roast potatoes, stock pot carrots, chestnut sprouts, red wine jus (ve)  
**Pan-seared sea bass**, dill dauphinoise, Balfour Brut sparkling wine & cream sauce

Served with family-style vegetables for the table: clementine & hazelnut sprouts, stock pot carrots, honey roasted parsnips, Christmas spiced braised red cabbage

### DESSERT

**Clementine & brandy Christmas pudding**, brandy crème anglaise, clementine compote  
**Warm dark chocolate brownie**, cherry ice cream, cherry compote  
**Vanilla crème brûlée**, almond tuille biscuit  
**Artisan Cheese plate**, spiced chutney, crackers (supplement £5 per person)

**£69 PER PERSON**

(Gluten free options available)



# MAGICAL FESTIVITIES AWAIT

Our kitchen team has put together some fantastic menus using the freshest seasonal, local ingredients, and you can celebrate with us throughout the festive period.

We have a fine selection of drinks including our own Balfour Wines and craft beers, not forgetting Christmas cocktails. The perfect compliment for our festive menus and your celebrations.

We can accommodate tables between two and 80 people, either in the pub or in our beautifully converted 'Barn'.

To book, please contact [charlie@balfourhospitality.com](mailto:charlie@balfourhospitality.com), visit [www.thewoolly.com](http://www.thewoolly.com) or call 01580 388 501

Terms & conditions apply - a £15 per person deposit is required for party bookings. £35 per person deposit required for Christmas Day. Please visit [www.thewoolly.com](http://www.thewoolly.com) for full terms & conditions.

## Boxing Day

Serving from 12 noon

### TO START

**Cauliflower cheese soup**, *crispy sage, hazelnuts, toasted sourdough (v)* £8

**Brûlée figs**, *crispy prosciutto, warm feta salad* £9

**Pigs in blankets**, *cranberry sauce* £8

**Vegan 'smoked salmon gravadlax'**, *pickled beetroot, horseradish cream (ve)* £8

**'Festive sharing board'**, *sausage roll, ham & quince terrine, Scotch egg, chutneys* £20

### MAINS

**Sharing Smorgasbord**, *smoked salmon, new potatoes, boiled eggs, festive pickle tray, mature cheddar, rye bread* £40

**Cold-cut turkey & ham sharing board**, *new potatoes, boiled eggs, pickle tray, mature cheddar sourdough* £40

**Boxing Day cold cuts**, *honey roast ham or sliced Norfolk Bronze turkey, bubble & squeak, winter slaw, crispy poached egg, Branston pickle* £17

**'Turkey Club' triple decker sourdough turkey sandwich**, *stuffing, cranberry sauce, fries* £14

**Curried cauliflower**, *bubble & squeak, tenderstem broccoli (ve)* £15

**Fish & chips**, *mushy peas, pickled onion, curry sauce, triple-cooked chips* £17

**Double cheeseburger**, *two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries* £17  
*(Gluten free options available)*

## Festive Grazing

Don't fancy a sit down meal? No problem.

Enjoy our 'festive grazing' bowls, served to you by our team.

**Brie & cranberry sourdough toastie (v)**

**Turkey 'Club' bap**

**Pigs in blankets**, bread sauce

**Deep-fried brie**, cranberry sauce (v)

**Sage & Onion stuffing balls**, gravy

**Honey roasted parsnip & carrot fritters (v)**

**Bubble & squeak cakes**, mustard sauce (v)

**Beef, horseradish & onion toasties**, gravy to dip

**Cauliflower cheese arancini (v)**

**Goose fat roasted potatoes**, turkey gravy

3 for £20 per person or 5 for £30 per person

Minimum 15 people and 3 dishes per person

*(Gluten free options available)*

## New Year's Eve

Sunday, 31st December 2023

LIVE MUSIC FROM 9PM

COUNTDOWN AT MIDNIGHT

PUB SMALL PLATE MENU AVAILABLE ALL EVENING

NO TICKET REQUIRED

We're keeping it simple this New Year's Eve!

Join us at The Woolpack to ring in 2024 with an exciting celebration as we bid farewell to the old and welcome the new. Dance the night away, savour delicious food and drinks, and revel in a lively atmosphere.

No booking required, but if you want to let us know you're coming, contact: [charlie@balfourhospitality.com](mailto:charlie@balfourhospitality.com), visit [www.thewoolly.com](http://www.thewoolly.com) or call 01580 388 501