

TERMS AND CONDITIONS

THE CHRISTMAS MENU IS ONLY AVAILABLE ON A PRE-ORDER BASIS.

PLEASE TELEPHONE OR VISIT US TO MAKE YOUR RESERVATION AS WE CURRENTLY UNABLE TO ACCEPT BOOKINGS ELECTRONICALLY.

WE WILL ASK YOU TO CONFIRM THE TIME YOU WISH TO BE SEATED. PLEASE BE AWARE THAT SHOULD SOME OR ALL OF YOUR PARTY ARRIVE LATE WE MAY HAVE TO SERVE OTHER PARTIES BEFORE YOU AND THERE MAY BE DELAYS IN YOUR FOOD SERVICE.

NO OTHER PROMOTIONS OR DISCOUNTS CAN BE USED IN CONJUNCTION WITH THE CHRISTMAS MENU.

ALL MEMBERS OF YOUR PARTY MUST CHOOSE FROM THIS MENU, WE ARE UNABLE TO MIX AND MATCH WITH ANY OTHER MENU.

PLEASE RETURN THE COMPLETED PRE-ORDER FORM NO LATER THAN 7 DAYS PRIOR TO YOUR BOOKING.

IF A MEMBER OF YOUR PARTY IS ILL OR UNABLE TO ATTEND. LESS THAN 24 HOURS NOTICE MEANS THAT WE WILL HAVE ORDERED YOUR FOOD AND PREPARED FOR YOUR PARTY AND IN THIS CASE WE WILL ASK YOU TO PAY THE FULL COST OF THEIR MEAL.

PAYMENT – ONE BILL WILL BE PRODUCED FOR THE WHOLE PARTY, WE REGRET THAT WE CANNOT ACCEPT INDIVIDUAL PAYMENTS.

PRICE PER PERSON - £36.00 FOR 3 COURSES OR £29.00 FOR 2 COURSES.

PRICE PER CHILD UNDER 12 - £27.00 FOR 3 COURSES OR £22.00 FOR 2 COURSES.

PLEASE LET US KNOW IN ADVANCE IF YOU HAVE ANY DIETARY REQUIREMENTS AND WE WILL BE PLEASED TO HELP. YOU MUST INFORM US OF ANY ALLERGIES AND INTOLERANCES ON THE PRE-ORDER FORM AS WE MAY HAVE TO ADAPT SOME INGREDIENTS.

ALL OUR FOOD IS PRODUCED IN A KITCHEN WHERE GLUTEN, NUTS AND OTHER ALLERGENS ARE PRESENT. WHILST CARE IS TAKEN, GUARANTEES CANNOT BE GIVEN THAT OUR FOOD IS SAFE FOR SEVERE ALLERGIES, OR THAT NO ERRORS OR OMISSIONS HAVE BEEN MADE.

PLEASE CONTACT US ON 01508 489438 FOR MORE INFORMATION OR TO MAKE A RESERVATION
BIRD IN HAND, CHURCH ROAD, WRENINGHAM, NORWICH NR16 1BJ

MENU ABBREVIATIONS

(DFA) DAIRY FREE ADAPTABLE (V) VEGETARIAN (VA) VEGETARIAN ADAPTABLE (VG) VEGAN
(VGA) VEGAN ADAPTABLE (GF) GLUTEN FREE (GFA) GLUTEN FREE ADAPTABLE



CHRISTMAS MENU

AVAILABLE 1st TO 31st DECEMBER 2025
EXCLUDING CHRISTMAS DAY

PRE-ORDER FORM

PLEASE LIST THE NAME OF EACH GUEST, THEIR MENU CHOICES AND ANY DIETARY

REQUIREMENTS (E.G GLUTEN FREE, VEGAN ETC)

NAME	STARTER	MAIN	DESSERT	DIETARY REQ.

STARTERS

PARSNIP AND APPLE SOUP, CURRIED CRÈME FRAICHE, CROUTONS (VGA, GFA)

HAM HOCK TERRINE, PANCETTA AND GRUYERE CROQUETTE, PICCALILLI GEL,
BURNT APPLE PUREE, PICKLED VEGETABLES AND SOURDOUGH (GFA)

GIN CURED SALMON GRAVADLAX, POTATO ROSTI, LEMON CRÈME FRAICHE,
PARSLEY MAYONNAISE, PICKLED SHALLOTS (GF)

TEXTURES OF BEETROOT, WHIPPED GOATS CHEESE, JULIENNE APPLE AND
MAPLED WALNUTS (VGA, V)

MAINS

TRADITIONAL FESTIVE TURKEY
WITH ALL THE TRIMMINGS (GF, DFA)

BRAISED BEEF CHEEK, CHIVE MASH, HONEY GLAZED CARROTS,
BUTTERED CABBAGE, CRISPY ONIONS, OWN BRAISING JUS

PAN FRIED SEA BASS, CRAB CAKE, SCORCHED COURGETTE, SAMPHIRE,
KING PRAWN, SHELLFISH BISQUE (GF, DFA)

WILD MUSHROOM AND CHICKPEA WELLINGTON, OLIVE MASH,
SAUTÉED SPROUTS AND KALE, ROOT VEGETABLE GRAVY (V, VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING, BRANDY SAUCE, CANDIED PECAN
(VGA) (GFA)

COCONUT PANNA COTTA, PINEAPPLE SALSA, ALMOND CRUMB, TOASTED
COCONUT (GF)

APPLE AND CRANBERRY CRUMBLE, CUSTARD OR ICE CREAM (V)

HOUSE CHEESE BOARD

ICED GRAPES, CELERY, RED ONION CHUTNEY, CRACKERS
(BARON BIGOD, NORFOLK BLUE, BEECHWOOD SMOKED CHEDDAR) (V)