



Beer & Food Evening

26th February 2010 Arrival 7:30 Eats at 8:00pm

Welcome to the 1st Fur & Feather Inn beer & food evening
with Woodforde's Norfolk Ales.



Woodforde's Wherry On Arrival (3.8%)



Morston Mussels

Morston mussels in a sundew and cream sauce with mopping up bread.



Served With Woodforde's Sundew (4.1%)

Subtle golden beer - pale in colour and light on the palate with the distinctive
hoppy Woodforde's finish. Deliciously golden and refreshing.



Venison & Nelson's Revenge Pie

Locally sourced venison slowly braised in Woodforde's Nelson's Revenge,
with shortcrust pastry lid, seasonal vegetables & roast potatoes.



Served With Woodforde's Nelson's Revenge (4.5%)

Rich and floral aromas, sweet Norfolk malts and a burst of 'citrus' hops embody
this mouth-watering premium beer.



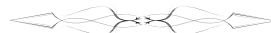
Chocolate Profiteroles

Profiteroles filled with chantilly cream and drizzled in a Norfolk Nog and chocolate sauce.



Served With Woodforde's Nog (4.6%)

Smooth, rich and rounded 'Old Ale' with a velvety texture and hints of chocolate,
treacle and liquorice.



Beer Bread & Cheese

Homemade bread - made with brewers' yeast & Woodforde's Admiral's Reserve,
Mrs. Temples Binham Blue & Walsingham Cheeses.



Served With Woodforde's Headcracker (7% !!)

Pale but strong and full-bodied. Carries an intricate combination of
plums and damsons countered by an abundance of 'citrus' hopping.



£27.50