

The Goose Christmas Menu



Available from 27th November to 24th December | To book call: 888273

2 COURSES £19.95 | 3 COURSES £24.95

To Start

**Cream of Brussel
Sprout & Chestnut Soup (V)** ^{1,7,8,9}
Rustic bread & Jersey butter

**Goat's Cheese &
Cashew Nut Croquette** ^{1,3,7,8}
*Spiced pineapple salsa,
Parmesan straw, herb salad*

**Vodka & Beetroot
Cured Gravavlax of Salmon** ^{4,7,10}
*Horseradish crème fraîche,
caperberry, grapefruit & herb salad*

**Tomato, Gordal Olive
& Artichoke Salad (VG)** ^{8,10}
*Lambs lettuce, crispy basil,
toasted pine kernels*

Main Courses

Traditional Roast Norfolk Turkey ^{8,9}
*Roast potatoes, apricot & chestnut stuffing,
seasonal vegetables, chipolata & pancetta wraps,
turkey gravy*

Duo of Festive Duck ^{1,3,7,9,12}
*Oven roasted breast & braised leg cottage pie,
glazed salsify, cranberry braised red cabbage,
golden fried potato dumplings, tipsy prune sauce*

Butter Roasted Fillet of Salmon ^{1,2,4,7,9}
*Crayfish & smoked pancetta velouté,
wilted gem, confit potatoes*

**Sun Blushed Tomato, Thyme
& Black Truffle Baked Celeriac (VG)** ^{9,12}
*Braised shallot & red wine sauce, young carrots,
caramelised onion & potato terrine*

To Finish

**Chocolate, Passion Fruit
& Coconut Log (VG)** ^{8,12}
Rice crispies, piña colada sorbet

Christmas Pudding Crème Brûlée ^{1,3,7,8}
Cherry shortbread

Winter Berry Pavlova ^{3,7}
Chantilly crème

**Selection of
Continental Cheeses** ^{1,7}
Grapes, chutney, crackers & Jersey butter,

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs