

The Goose Christmas Menu



2 COURSES £20.95 | 3 COURSES £25.95

To Start

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

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

Gilled Oysters ^{1,7,9,14}
*Bloody Mary sauce, pancetta,
melted cheddar cheese,
crusty bread*

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

Main Courses

Traditional Roast Norfolk Turkey ^{1,3,8,9,12}
*Chipolata & pancetta wraps, seasonal vegetables,
roast potatoes, apricot & chestnut stuffing,
turkey gravy*

Christmas Duck Two Ways ^{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*

**Thyme & Black Truffle
Braised Cauliflower** ^{6,9} *vg*
*Shallot & red wine sauce, young carrots,
caramelised onion & potato terrine*

To Finish

**Christmas Pudding
Crème Brûlée** ^{1,3,7,8,12}
Cherry shortbread

**Mango & Coconut
Rice Pudding** ^{8,12} *vg*
*Passionfruit foam, rice crispies,
popping chocolate*

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