

**THE GOOSE**  
La Route de la Haule, St Peter, JE3 7BA

OCTOBER

FEAST 4 LESS

2 COURSE £15.00  
3 COURSE £17.50

**Lunch:**

Mon - Thu 12:00pm - 2:00pm  
Sun 12:00pm - 7:00pm

**Dinner:**

Mon - Thu 6:00pm - 8:30pm

(Available Menu Times Only)

**FEAST 4 LESS WINE**

VISTAMAR BRISA  
MERLOT OR SAUVIGNON BLANC

CHILE

£12.50



**TO BOOK**

**(01534) 888273**

goose@randalls.je

**STARTERS**

**Crispy Chickpea & Smoked Almond Fritters** <sup>6,8,10</sup> *vg*

Saffron aioli, cucumber, mint salad

**Pan fried Duck Liver** <sup>9</sup>

Potato rosti, crispy pancetta, shallot & port wine sauce

**Devilled Moules** <sup>1,7,14</sup>

Sweet pepper & tequila sauce, lime, coriander

**Chicken, Manchego & Jalapeno Croquettes** <sup>1,3,7,9</sup>

Avocado & artichoke salad, tomato salsa

**MAINS**

**Slow Cooked Tender Beef Cheek** <sup>1,7,9</sup>

Cauliflower cheese, boulangère potatoes, braised shallot, forest mushroom duxelles

**Chicken & Chorizo Cassoulet** <sup>7,8,9</sup>

Young vegetables, toasted cashew nuts, creamy mash, chicken crackling

**Golden Fried Crispy King Prawns** <sup>1,2,6,8,11</sup>

Hot, sweet & sour vegetable puri, poppadum, sticky rice, pineapple salsa

**Thyme & Black Truffle Braised Cauliflower** <sup>6,9</sup> *vg*

Shallot & red wine sauce, young carrots, caramelised onion & potato terrine

**DESSERTS**

**Mojito Jell-O Puffed Meringue** <sup>3,7,8</sup>

Chantilly cream, toasted almonds, crispy mint

**Autumn Berry Pavlova** <sup>3,7</sup>

Raspberry sauce, chantilly cream

**Chocolate & Orange Ganache Tart** <sup>1,7</sup>

Blood orange sorbet, Chantilly cream

**Mandarin Jelly** <sup>8</sup> *vg*

Coconut & lime espuma, diced mango

**#FEAST4LESS**

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

VIEW ALL MENUS AT FEAST4LESS.JE

SCAN HERE TO VIEW OR

