

GREEN GOOSE

Feasting menu

£45 per person

PROSECCO RECEPTION

Glass of Da Luca prosecco for all guests on arrival

PRE-STARTER

Celeriac, chestnut & truffle soup

TO START

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream for the table

followed by

Guineafowl & foie gras terrine, roasted quince, hazelnuts

Served with sourdough toast, salted butter

THE MAIN EVENT

Glazed ham, Cumberland sauce

with one of the following

Whole Woodbridge Suffolk goose, pork & prune stuffing, roasting juices

or

Whole Norfolk turkey, pork & sage stuffing, roasting juices

Served with roast potatoes, brussel sprouts, glazed roots & hispi cabbage

We will serve the main course whole at the table. Please nominate your Christmas carver

DESSERTS

Sherry trifle

Whole Christmas pudding, brandy butter

Whole chocolate & orange tart, crème fraîche

**Please choose one of the above dishes for your table
- all served whole*

BRITISH CHEESE BOARD - SUPPLEMENT £5 PER PERSON

Selection of British cheeses, house chutney, grapes, celery & water biscuits

**To be taken by the whole table
Minimum of 12 people**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU