

GREEN GOOSE

Christmas menu

2 courses £27
3 courses £32

WINES *Pre-order any of the wines below and receive 10% off of your order*

White	🍷	Red	🍷
Sauvignon Blanc Touraine, Domaine de Pierre, Loire, FRA 2015	27.5	Malbec Winemakers Reserve, Melodias, Trapiche, Mendoza, ARG, 2014	24
Viognier/Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, AU, 2015	37.5	Monastrell Reserva, Mas Delmera, Jumilia, ESP, 2009	39
Pouilly Fumé, Cuvée de Boisfleury, Loire, FRA, 2014	33.5	Rioja Reserva, Tempranillo, Ramon Bilbao, ESP, 2011	34

STARTERS

Sourdough, salted butter & olive oil for the table

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

MAIN COURSES

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

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS	COCKTAILS
Clementine & prosecco trifle	To Start
Christmas pudding, brandy butter	Barrel Aged Negroni
Sticky toffee pudding, caramel sauce & vanilla ice cream	Gin, sweet vermouth, Campari 8
Chocolate & orange tart, crème fraîche	Hugo
<i>•mince pies for the table•</i>	Gin, elderflower, mint, cucumber, soda 7
CHEESE COURSE- £5 per person	To Finish
Selection of British cheeses, grapes, house chutney, celery & water biscuits	Boulard Calvados
	Pays d'Auge, Grade Solage 4.1
	Espresso Martini
	Vodka, Kahlua, espresso, sugar syrup 8

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