



The Goat Inn Christmas Menu 2018

Butternut Squash & lightly spiced Apple Soup- Served with crusty bread. (V, G.F)

Smoked Salmon Terrine- Served with Toast and a Dill & Beetroot dressing. (G.F opt)

Goats Cheese Fritter- With a Walnut & Pear salad. (V, G.F)

Baked Fig with Port, Stilton and Bacon- Salad Garnish. (V, G.F)

Warm Pigeon and Caramelised Red Onion Tartlet- Garnished with Braised red cabbage

Traditional Norfolk Turkey- Slow roasted Turkey breast with Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Cranberry sauce. (G.F opt)

Braised Beef Burgundy- With a horseradish Yorkshire Pudding (G.F opt)

Cauliflower, Chestnut & Sage Torte (V)

Slow Roasted Venison- with a Blackcurrent Jus. (G.F)

Saffron infused Bream- With a Mussel and Crayfish Crème (G.F)

All Served with New Potatoes and Fresh Seasonal Vegetables

Traditional Christmas Pudding- With Rich Brandy Sauce

Steamed Orange Sponge- Served with Crème Anglaise

Sea Salt Caramel Tart- With Toffee sauce

Chocolate & Brandy Torte

Cheeseboard (+£3 supplement)

Pre-booked tables only – **2 Courses £17.95** and **3 Courses £22.95** including festive treats. A £5pp non-refundable deposit is required to secure. Menu choices required 5 days before meal date.

Food allergies and intolerances – All our food is prepared and cooked in our kitchen, some ingredients are not listed in descriptions, please ask a member of staff if you have any concerns as to the ingredients in our food, most options can be tailored to suit your dietary requirements.

Please note – Christmas menus cannot be mixed.

Available from 1st - 24th December 2018

Evening & Lunchtime menu



The Goat Inn Christmas Lunch Menu 2018

Spiced Parsnip Soup- Served with crusty granary bread (V, G.F opt)

Chefs Classic Prawn Salad- served with crusty granary bread (G.F opt)

Chicken Liver Pate- Served with Melba Toast and chefs homemade chutney (G.F opt)

Traditional Norfolk Turkey- Slow roasted Turkey breast with Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Cranberry sauce. (G.F opt)

Steak & Rocking Rhudolf Ale Pie- Prime pieces of Steak slowly cooked in rich ale gravy, topped with a puff pastry lid.

Chefs Homemade Vegetarian Nut Roast- Served with Yorkshire pudding and a Rich Vegetarian Gravy (V)

Fillet of Bream- Topped with a Lemon, Herb and Garlic Butter

All Served with New Potatoes and Fresh Seasonal Vegetables

Traditional Christmas Pudding- Served with a Rich Brandy Sauce

Baileys Cheesecake- To chefs special recipe

Mixed Ice-cream- Chefs favourite flavours

Pre-booked tables only – **2 Courses £13.95** and **3 Courses £16.95** including festive treats. A £5pp non-refundable

deposit is required to secure. Menu choices required 5 days before meal date.

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not listed in descriptions, please ask a member of staff if you have any concerns as to the ingredients in our

food, most options can be tailored to suit your dietary requirements.

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Lunchtime menu only