**The Goat Inn Christmas Menu 2019**

**Homemade roasted parsnip and butternut squash soup-** Served with malted brown bread (V) (G.F, VEGAN, D.F OPT)

**Prawn cocktail-** Atlantic prawns in marie rose sauce on a bed of shredded lettuce, served with a tomato and cucumber concasse and malted brown bread (G.F, D.F OPT)

**Beetroot chutney and goats cheese tart-** Served with baby leaf salad and balsamic

dressing (V)

**Chicken and port parfait-** Served with baby leaf salad, red onion marmalade and toasted French bread (G.F OPT)

**Confit duck leg bon bons-** Served on Asian slaw with hoi sin sauce (D.F)

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**Roast Norfolk turkey-** Servedwith duck fat roast potatoes, pigs in blankets, sausage meat, cranberry and chestnut stuffing, Yorkshire pudding and pan gravy (G.F, D.F OPT)

**Roast sirloin of beef-** Served with a pink peppercorn and brandy sauce, hand cut chips and garlic and thyme roast tomato (G.F OPT)

**Grilled fillet of sea bass-** Servedwith crushed new potatoes and a cream, white wine and prawn sauce (G.F, D.F OPT)

**Venison cobbler-**Tender pieces of local venison, smoked bacon and root vegetables in a rich red wine gravy, topped with a redcurrant and stilton scone (G.F, D.F OPT)

**Root vegetable and lentil shepherd’s pie-** Slow cooked root vegetables and puy lentils slow cooked in a tomato and herb sauce topped with sweet potato mash (V) (VEGAN, G.F, D.F OPT)

**All above served with fresh seasonal vegetables**

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**Brioche bread and butter pudding served with crème Anglaise**

**Salted caramel cheesecake served with toffee popcorn and vanilla ice cream**

**Traditional Christmas pudding served with homemade brandy sauce (G.F OPT)**

**Coconut and vanilla panna cotta served with a berry and port compote and homemade shortbread (VEGAN, D.F & G.F opt)**

**Trio of sorbets- Raspberry, Lemon and Champagne**

**Cheese & biscuits selection
(+£3 sup)**

 **Pre-booked tables only – 2 Courses £17.95 and 3 Courses £23.95 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.**

 **Available from 1st - 24th December 2019 Evening & Lunchtime menu**