**The Goat Inn Christmas Menu 2021**

**Homemade roasted tomato and red pepper soup-** Topped with basil and drizzled withtruffle oil**.** Served with rustic bread (V) (G.F opt) (VEGAN)(D.F)

**Smoked salmon, lemon & dill pate-** Served with melba toast (G.F opt)

**Mushrooms in a port & stilton sauce-** Served in a filo basket (V)

**Beef, Crème fraiche and chive Crostini-** served with a rocket and parmesan salad (G.F opt)

**Brie & Cranberry arancini coated in panko breadcrumbs-** Served with a honey and walnut salad and raspberry gel (V)

**\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Roast Norfolk turkey-** served with cranberry and sage stuffing, Cumberland pigs in blankets, beef dripping roasted potatoes, honey glazed parsnips, carrots, Brussel sprouts and Yorkshire pudding topped with a rich gravy(G.F opt, D.F opt)

**Braised shin of beef bourguignon-** served with a horseradish mash and honey roasted root vegetables (G.F)

**Sesame coated salmon fillet-** Servedwith courgette ribbons, new potatoes, and a soy & honey glaze (G.F) (D.F)

**Beetroot and goats cheese risotto-**Topped with a crispy kale garnish (V)

**Thai red vegetable curry-**served with steamed rice and coconut naan bread (Vegan) (G.F OPT)

**\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Dark chocolate marquise,** Belgium chocolate sauce, hazelnut ice cream, white chocolate and raspberry snow and chard (G.F) (V)

**Lemon posset-** with a mixed berry compote and shortbread biscuit(V)

**Mango, passionfruit and raspberry Eton mess,** with whipped cream and fresh berries served with homemade shortbread pieces (G.F opt)(V)

**Traditional Christmas pudding** served with homemade warm brandy sauce (V)

**Cheese & biscuits selection** served with frozen grapes and homemade chutney(V) **(+£3 sup)**

 **Pre-booked tables only – 2 Courses £20 and 3 Courses £25 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 2021 Evening & Lunchtime menu**