



**MOTHERS DAY MENU AT THE GOAT INN SKEYTON**  
**SUNDAY 10th MARCH 2024**

**STARTERS**

**Seafood Cocktail £10** (GF opt) (DF)

prawns & crayfish duo on a bed of baby gem, with tomatoes, cucumber and red onion and grilled focaccia

**Brisket Nachos £9** (DF opt)

Slow cooked beef brisket, in a sweet and mild smoky BBQ sauce topped with melted cheese.  
Served with our homemade nachos.

**Ham hock & leek terrine £9** (GFopt) (DF)

With garlic aioli and toasted house focaccia

**Vegetarian Mezze £8** (GF opt) (DF)(V) (Vegan opt)

Homemade Hummus, Oil & balsamic, mixed olives and grilled homemade focaccia

**Soup of the day £7** (VEGAN) (GF OPT)

Chefs homemade soup of the day, topped with seasoned croutons and served with homemade focaccia

**KIDS MENU**

**Scampi £8** (DF)

**3 Chicken Goujons £8** (DF)

**BBQ Ribs (half rack) £10** (GF OPT) (DF)

**Battered Cod £8** (GF OPT) (DF)

**Cheese & tomato pizza £7**

All served with fries, and a choice of baked beans or peas.

**DESSERTS**

**Sticky Toffee Pudding\* £8**

Served with toffee sauce and vanilla ice cream.

**Chocolate & Oreo Brownie\* £8**

Served with vanilla ice-cream and chocolate sauce.

**Homemade Cheesecake of the Day £8**

Please ask for our cheesecake choice

**Crumble of the day\* £7**

Please ask for our crumble choice, served with ice cream, cream, or custard

**Pecan Tart £8(V)(GF) DF)**

Served with lemon sorbet.

**Profiteroles\* £7**

topped with warm chocolate sauce

**Single Scoop of Ice Cream Choice of either - choc / vanilla / straw/ blood orange or lemon sorbet £2**

**\*Kids portion available @ £5**

## MAIN MEAL

### **MOTHERS DAY ROAST**

<b>Roast Lamb £16.95</b>	<b>kids £10.95</b>
<b>Roast Pork £13.95</b>	<b>kids £7.95</b>
<b>Roast Beef £15.95</b>	<b>kids £9.95</b>
<b>Roast Turkey £13.95</b>	<b>kids £7.95</b>
<b>Vegetarian Nut Roast £13.95</b>	<b>kids £7.95</b>
<b>Honey Roast Gammon £14.95</b>	<b>kids £8.95</b>

All served with Yorkshire Pudding, Stuffing, Roast Potatoes, Vegetable Selection & gravy

### **Butternut squash risotto £16 (VEGAN OPT)(V)**

Butternut squash risotto with sage, served with wilted spinach, crispy leeks, and toasted walnuts.

### **Chicken Ballotine £18 (GF)**

Pan fried chicken ballotine, stuffed with chestnut mushroom and apricot, served with creamy dauphinoise potato, sauteed greens, tarragon cream sauce

### **Goat Classic Halloumi Burger £16 (GF opt) (V)**

Battered Halloumi, portobello mushroom, red pepper, and red pepper mayo in a bun with dressed salad, slaw & French fries.

### **8oz Sirloin Steak £25 (GF opt)**

Slow Roasted tomato, flat mushroom, homemade beer battered onion rings and chips.

### **Wholetail Scampi £16 (DF)**

Served with chips & mixed dressed salad

### **Beer Battered Fillet of Cod £16 (GF opt)(DF)**

Crispy beer battered cod served with chips and peas

### **The Goat Inn combo £22 (GF opt) (DF opt)**

½ rack ribs glazed in a sweet and mild smoky BBQ sauce, and butterfly chargrilled chicken breast, served with fries house slaw and salad garnish

### **Creamy chicken alfredo £16**

Tagliatelle pasta tossed in a rich and creamy garlic and parmesan sauce and topped with sliced chargrilled chicken breast. Served with garlic bread.

### **Steak & stout pie £17 (GF OPT) (DF OPT)**

Slow cooked prime pieces of beef and mushrooms cooked in a stout and onion gravy, topped with a puff pastry lid, served with creamy mashed potatoes and vegetables.

### **Steak & Kidney Pudding £19 (DF)**

Prime pieces of steak and kidney enclosed in a moist suet pastry, served with chips or new potatoes, seasonal veg and a rich gravy.

### **The Goat Inn 8oz Gourmet Burger £16 (GF opt) (DF opt)**

2 Chargrilled 4oz stacked homemade beef burgers, topped with bacon, cheese and gherkin and salad, served with fries, homemade beer battered onion rings, salad and house slaw

### **Pan fried Plaice £17**

Pan fried fillet of Plaice cooked in a garlic, lemon and caper butter served with buttered new potatoes and dressed salad.

### **Homemade Roasted Mediterranean Vegetable lasagne £15**

Served with garlic bread and dressed salad.