



THE GOAT

— AT TIMSBURY —

Christmas at The Goat

(excludes Sundays)

Starters

CELERIAC & PEAR SOUP

With Hazelnut & Rosemary Pesto & Charred Sourdough (gfo)

DUCK & ORANGE PÂTÉ

Sourdough Crackers, Fig & Onion Chutney

POTATO, PARSNIP, CHESTNUT & SAGE TERRINE

Toasted Sourdough & Carrot Purée (vg)

SMOKED SALMON & PRAWN ROULADE

Brioche Toast, Lemon & Thyme Dressing (gfo)

Mains

ROAST BRONZE TURKEY

With Pigs in Blankets, Turkey Gravy, Cranberry, Sage & Onion Stuffing (gfo)

CHRISTMAS NUT ROAST

Butternut Squash, Sweet Potato, Spinach, Cranberry & Mixed Nuts, with Vegan Gravy (vg/gf)

The Above Served With Roast Potatoes, Maple & Thyme Glazed Carrots & Parsnips, Roasted Sprouts & Chestnuts & Mulled Wine Spiced Red Cabbage

PAN FRIED SEA BASS FILLET

Cooked with Butter and Prawns, Served on Saffron and Spring Onion Risotto (gf)

FEATHERBLADE OF BEEF BOURGUIGNON

Slow Cooked Beef with Baby Onions, Smoked Bacon & Mushrooms, with Creamy Mash & Kale

Desserts

WINTER BERRY CHEESECAKE

Wild Berry Compote & Vanilla Ice Cream (vgo)

CHRISTMAS PUDDING

Brandy Crème Anglaise

CHOCOLATE TART

Mint Chocolate Ice Cream

PROFITEROLES

Served with Hot Chocolate Sauce

Two Courses 29.5

Three Courses 38.5

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

There is a discretionary 10% service charge added to your bill. All above prices are inclusive of VAT.

vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option