



THE GOODS YARD NEW YEARS EVE

2024

5 COURSE MENU



THE
GOODS YARD
Freehouse Pub & Kitchen



NEW YEARS EVE



(ve) - vegan
(v) - vegetarian
(vea) - vegan available
(gf) - gluten free
(gfa) - gluten free available

AMUSE BOUCHE

roasted butternut squash soup with toasted hazelnuts. **(v)**

STARTERS

venison carpaccio with shaved parmesan, roasted parsnip puree & pickled beets.

heritage beet carpaccio with toasted walnuts, pumpkins seeds & goats curd. **(v, vea)**

pan seared scallop with sesame soy & pickled ginger.

MAINS

low and slow beef brisket with creamed potato, braised shallot, roasted root vegetables & a red wine jus.

salt baked truffle celeriac with creamed potato, braised shallot, roasted root vegetables & a red wine jus. **(v, vea)**

oven roasted fillet of hake with red wine lentils, chicken broth & chicken crisps.

DESSERTS

Yard chocolate bar, peanut butter cheesecake with bitter chocolate ganache, whiskey & raspberry jelly, peanut brittle & chocolate sauce. **(n)**

treacle tart with an orange compote & vanilla ice cream. **(ve)**

selection of British cheeses, Barbers cheddar, Bath soft, Blue Monday with chutney, cellery, pickled grapes & crackers.

TO FINISH

blackcurrent & thyme fruit pastil with white chocolate & cardamom ganache.