

CHRISTMAS MENU



2024

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With Christmas crackers

2 COURSES £29.50

3 COURSES 35.50

STARTERS

DUCK, ORANGE & COGNAC PATE
with toasted brioche & pear and date chutney.

ROASTED BUTTERNUT SQUASH SOUP (veo,n)
with toasted hazelnut & sage pesto and a warm bread roll.

CONKER GIN SALMON GRAVADLAX (gf)
with pickled beetroot & rocket salad, fresh horseradish.

ROSEMARY AND GARLIC BAKED CAMEMBERT
with red onion chutney, toasted sour dour & truffle honey.

MAINS

ROASTED CROWN OF ENGLISH TURKEY (gfa)
with roast potatoes, sage and onion stuffing, roasted roots, chestnut brussel sprouts, pigs in blankets and gravy.

PAN SEARED FILLET OF SEA BASS (gf)
with a mussel & saffron velouté, pearl potatoes, sauteed spinach.

CARAMELISED RED ONION TART TATIN (veo)
with roast potatoes, chestnut brussels sprouts, roasted roots, gravy.

10oz RIB-EYE STEAK (gf)
with skin on chips, braised shallot, confit mushroom & garlic and herb butter (add +2 for mushroom / peppercorn sauce).

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (veo,n)
with brandy sauce.

BITTER CHOCOLATE DELICE (gf,n)
toasted hazelnuts, red current compote.

WARM TREACLE TART
clotted cream & orange compote.

FESTIVE CHEESEBOARD
selection of cheeses, shaved celery, pickled grapes, fudges cheese biscuits.

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



THE
GOODS YARD

Freehouse Pub & Kitchen