



SUNDAY CHRISTMAS MENU



THE
GOODS YARD
Freehouse Pub & Kitchen

APERTIFS

MIMOSA	7
BLOODY MARY	9.5
VIRGIN MARY	7.5

STARTERS

PARSNIP AND CHESTNUT SOUP	8
served with sourdough bread and butter. (gfa, veo)	
HAM HOCK TERRINE, PICCALILLI	8
served with sourdough croutés. (gfa)	
SALT & PEPPER SQUID	8.5
served with Isle of Wight black garlic aioli, rocket & pea shoot salad. (gfa)	
PAN SEARED SCALLOPS	9.5
served with pea purée, samphire, lemon. (gf)	

SUNDAY ROASTS

ROASTED TURKEY CROWN & PIGS IN BLANKETS	19	LOCALLY REARED LEG OF LAMB	20
(gfa, nuts)		(gfa)	
32 DAY AGED BRITISH BEEF SIRLOIN	21	5 SEED NUT ROAST	17
(gfa)		(gfa, veo)	

All served with duck fat maris piper potatoes (voa), thyme & Dorset sea salt carrots, honey roasted parsnips, cauliflower cheese, pancetta Brussel sprouts, red wine and braised cabbage, carrot purée, Yorkshire pudding.

ADD EXTRA CAULIFLOWER	5
ADD EXTRA PIGS IN BLANKETS	4

DESSERTS

BLACK FOREST ETON MESS	8.5
with spiced berries and a brownie crumb. (gfa)	
TRADITIONAL CHRISTMAS PUDDING	9
with boozy brandy sauce. (veo, gfa)	
STICKY TOFFEE PUDDING	9
with salted caramel ice cream & honeycomb.	
VANILLA BEAN CRÈME BRÛLÉE	9
with homemade shortbread. (gfa)	
ARTISAN CHEESEBOARD	11
with grapes, chutney & Dorset crackers	

gfa - gluten free available
gf - gluten free
veo - vegan option

voa - vegetarian option available
v - vegetarian option