The Noble Goose
BY BLACKWELLS

Christmas Party Menu

For Parties Of Six Or More

Tuesday To Thursday
£34 Per Person For Two Courses
£42 Per Person For Three Courses

Friday & Saturday
£38 Per Person For Two Courses
£46 Per Person For Three Courses

A 10% discretionary service charge is added to your bill

STARTERS

Leek & Potato Velouté
Garlic Cream Cheese

Beetroot Cured Salmon
Buttermilk, Sweet & Sour Dill Dressing

Chicken Terrine
Sprout Slaw, Cranberry Gel, Sourdough Crumble

MAIN COURSE

Roasted Blackwells Turkey
Roasties, Roots, Greens, Stuffing, Pigs In Blankets, Cranberry, Gravy

Whole Lemon Sole Meunière
Chive Mash

Roasted Butternut Squash
Puff Pastry, Pickled Cranberries

Sirloin Steak
Potato Terrine, Jerusalem Artichoke, Walnut Ketchup, Bone Marrow Jus

DESSERTS

Sticky Toffee Pudding
Brandy Toffee Sauce, Clotted Cream

Christmas Pudding Parfait
Sherry Soaked Raisins, Cocoa Nib

Baron Bigod
Rye Crackers, Beer Pickled Onions, Honey

Orders to be sent to us at least five days ahead of your party. This menu is subject to minor market changes. Every dish can be adapted for dietary requirements, so please tell us about all allergies when you confirm your choices, as we are unable to adapt during service