CHRISTMAS 2026

PARTIES & PRIVATE HIRE

LOCAL SEASONAL FOOD,
DONE PROPERLY



THE Noble Goose
BY BLACKWELLS

01376 561453
food@thenoblegoose.co.uk

WELCOME

We are looking forward to a wonderful Christmas at The Noble Goose. Our festive menu is built around the best of the season, cooked with the same care we put into every service, and served in a restaurant that has been feeding Coggeshall since 1986.

Head Chef James Self has written a menu that leans on the family ethos of working with local producers all year round.

Our Christmas menus launch on Tuesday 24th November. For parties of 6 or more, there is a Christmas party menu available, with your choices sent to us 5 days ahead of your visit.

To talk through a date, a room or anything else at all, call us on 01376 561453 or email food@thenoblegoose.co.uk. We will look after the rest.

TWO AA ROSETTES

"Absolutely fantastic food and atmosphere. There has obviously been a lot of thought into the menu to create a good variety for everyone. The food was delicious from start to finish with each dish having quite a few impressive elements. You can tell how high quality the meat is and it really shines through.
It's also good value for money with very reasonable prices. The design of the restaurant is also really fun and interesting with plenty to look at"

[GOOGLE REVIEW]




Parade
Metropolitan Opera
New York 1981

CHRISTMAS PARTIES

DETAILS

The menu is available from 24th November for lunch and dinner for parties of 6 or more. We are a fresh food kitchen and can amend our dishes to suit all needs. Tell us about allergies and dietary requirements when you confirm your choices.

Market availability varies. We reserve the right to alter individual dishes, though changes will be minimal and avoided where possible.

For groups of fewer than 6, our à la carte menu is available and is just as festive.

Our à la carte menu can also be provided for Christmas parties if preferred.

SEATING

The front dining room can seat up to 40 people over 4 tables of 10.

Our rear dining room can seat up to 24 guests with 14 on one table and a further 10 at a second table.

We can accommodate up to 64 guests over the 2 dining rooms.

Exclusive hire is available for all party sizes, please contact us directly to discuss your requirements.

TERMS

Full terms and conditions are on page 11 and will be sent to you on booking. Your booking is not confirmed until we have your card details and your confirmation that you accept them in full. Any questions at all, just ask.



CHRISTMAS PARTY MENU

(FOR PARTIES OF 6 OR MORE)

PRICES

Tuesday - 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 And 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 5 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.

CHRISTMAS À LA CARTE MENU

SHARING SNACKS

Sourdough, Whipped Butter, Smoked Garlic & Black Peppercorn Oil	10
(Add Camembert Supplement 6)	
Lamb Croquettes, Stuffing Mayonnaise	8
Hawards Mersea Oysters, Raw With Caviar	5 Each

STARTERS

Beetroot Cured Salmon, Buttermilk, Sweet & Sour Dill Dressing	12
Leek And Potato Velouté, Garlic Cream Cheese	10
Chicken Terrine, Sprout Slaw, Cranberry Gel, Sourdough Crumble	11
Braised Beef Cheek, Celeriac Remoulade, Mustard	12
Smoked Haddock Rillette, Sourdough, Pickled Leeks, Cheese Custard	11

MAIN COURSE

Blackwells Goose Breast, Confit Leg, Roasted Parsnip, Burnt Apple, Parsnip Crisp, Winter Truffle	32
Venison Loin, Braised Red Cabbage, Jus	24
50 Day Longhorn Sirloin, Jerusalem Artichoke, Walnut Ketchup, Bone Marrow Jus	28
Pan Roasted Cod, Mussels, Onion And Bay Puree, Smoked Cods Roe Sauce, Spinach	26
BBQ Monkfish, Curried Swede, Pickled Onions	25
Celeriac Wellington, Chestnut Puree, Marmite, Crispy Kale, Wild Mushroom Sauce	23
Wing Rib Of Beef, Black Garlic Emulsion, Bone Marrow Jus, Café De Paris Butter (For Two)	65

SIDES

Honey Roasted Carrots	5
Creamed Sprouts And Pancetta	5
Cauliflower Cheese	6
Potato Terrine	6
Chive Mash	6

DESSERTS

Sourdough Crumpet, Baron Bigod, Beer Pickled Onions, Honey	12
Christmas Pudding Parfait, Sherry Soaked Raisins, Cocoa Nib	10
70% Pumpstreet Chocolate Delice, Tonka Bean Ice Cream, Burnt Orange	12
Pear Frangipane Tart, Mulled Cider Poacher Pear, Burnt Apple, Star Anise Ice Cream	10
Sticky Toffee Pudding, Brandy Toffee Sauce, Clotted Cream Ice Cream	10

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CHRISTMAS VEGETARIAN À LA CARTE

In season, cooked with the same care as every other dish we send out. Our vegetarian mains are written to hold their own on a Christmas table.

STARTERS

Leek And Potato Velouté, Garlic Cream Cheese	10
Beetroot Tart, Whipped Goats Cheese, Honey	11

MAINS

Celeriac Wellington, Chestnut Puree, Marmite, Crispy Kale, Wild Mushroom Sauce	23
Roasted Butternut Squash, Puff Pastry, Pickled Cranberries	22
Artichoke Risotto, Crispy Jerusalem Artichoke, Walnut Ketchup, Parsnip	22

Orders to be sent to us at least 5 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.



CHRISTMAS FEASTING MENU

(FOR PARTIES OF 20 OR MORE)

For Pricing And Information
Please Discuss With Our Team

STARTERS

Beetroot Cured Salmon, Buttermilk, Sweet & Sour Dill Dressing
Leek And Potato Soup, Garlic Cream Cheese
Braised Beef Cheek, Celeriac Remoulade, Mustard

MAINS

Whole Blackwells Free Range Goose
Whole Blackwells Free Range Turkey
Native Breed Rib Of Beef
Whole Roast Salmon
All Served With Yorkshire Pudding, Roasties, Greens, Roots, Pigs In Blankets, Stuffing, Gravy

DESSERTS

Sticky Toffee Pudding, Brandy Toffee Sauce, Clotted Cream Ice Cream
Sharpham Cheese, Rye Crackers, Figs, Fig Chutney
Christmas Pudding Parfait

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STAY WITH US

DECEMBER 2026

Next door to the brasserie you will find ten rooms kept to the same standard we hold in the dining room.

It means that Christmas dinner need not end when the plates are cleared. Nobody has to drive home, the evening can take its time.

We have three superior king rooms and two deluxe kings for those who would like a little more space, along with two standard kings and three single rooms.

Rooms may be booked alongside your table, please discuss this with our team.

To talk through a date, a room or anything else at all, call us on 01376 561453 or email food@thenoblegoose.co.uk. We will look after the rest.









TERMS & CONDITIONS

Our terms and conditions are designed to give you a smooth booking process and a flawless party. If you have any questions, please let us know.

1. Your booking is not confirmed until we have received your deposit payment and you have agreed to our terms & conditions.
2. We reserve the right to charge the card you provide us with, without notice, in the event of you failing to adhere to our terms and conditions. Please refer to the following points.
3. A deposit of £15 per head is taken for all bookings. For exclusive hire, all deposits is non refundable. If you cancel within 5 days of your booking, the full balance is payable. Any waiver of these charges is at our sole discretion.
4. Your pre order of food, and drinks where applicable, is required five days in advance of your booking. If it has not been received, then we may need to cancel the booking.
5. Your booking is made for the time your party is expected to be fully seated. Once thirty minutes has passed from your table booking time and you are not all seated, we will seat you at our leisure, which could be up to or beyond one hour after your booking time. If you choose to leave at any time because of this, we will charge your card the full amount of your meal.
6. Your booking may be subject to a booking duration, meaning you will have your table for an allocated time and it must be vacated by the time agreed. The time given will be plenty to enjoy your meal, but if you would like to stay with us longer, let us know in advance and we will accommodate your wishes where possible.
7. For exclusive hire we require a deposit of £15 per head. The balance is payable on departure by card only.
8. All bookings are subject to a 10 percent discretionary service charge, which goes to our team.

