



THE SNOW GOOSE PUB CHRISTMAS MENU 2018

*Homemade Cranberry & white chocolate
Bread served with butter*

Starters

Lightly spiced roasted parsnip soup topped with parsnip crisps (V)

Goat's cheese & caramelised red onion parcels served with a walnut salad (V)

Smoked salmon terrine and capers with a Prosecco and lemon vinaigrette

Chicken liver pate with toasted ciabatta and red onion marmalade

Battered mushrooms served with our own garlic mayonnaise (V)

Mains

Roast Turkey breast & leg, pig in blanket, cranberry and chestnut stuffing

Lamb rump on a bed of Ratatouille, served with a Madeira and redcurrant sauce

Roasted cod with prawns, mussels, smoked bacon and butter sauce

Grilled rump steak topped with a cafe du Paris butter

Baked Portobello mushroom filled with tomato & basil Concasse and topped with a parmesan herb crust (V)

All mains served with good selection of seasonal vegetables, sage roasted potatoes, honey roasted parsnips, homemade Yorkshire pudding

Puddings

Mulled wine chocolate brownie served with salted caramel ice cream

Traditional Christmas pudding served with brandy custard

Baked vanilla cheesecake served with a warm spiced winter fruit compote and crème fraiche

Christmas chocolate orange sundae

Trio of English cheeses with crackers and a tomato & sweet chilli chutney

2 courses £21.95 - 3 courses £26.95

Includes Homemade Mince Pies • Ground Coffee • Teapig Tea

Ever noticed, they just don't include these anymore? ...we do!

Available November 26th – December 22rd

Call to book on 01252 - 545694