



# THE SNOW GOOSE PUB CHRISTMAS MENU 2019

*Complimentary homemade cranberry & white chocolate bread served with butter*

## Starters

*Butternut squash soup with crispy sage and apple croutons (V/Vg)*

*Smoked salmon and beetroot salad with a horseradish crème fraiche*

*Port and chicken liver pate with toasted Ciabatta and a Tomato & Chilli Chutney*

*Deep fried breaded brie served with a Cumberland sauce (V)*

## Mains

*Roast Turkey breast & leg slices topped with a Pork, Cranberry and sage stuffing, rich Gravy*

*Pan roasted Lamb rump, Dauphinoise potatoes, Madeira and redcurrant sauce*

*Roasted Salmon with a prawn, mushroom, smoked bacon and lemon butter sauce*

*A succulent 8oz Rump steak topped with a cafe du Paris butter*

*Roasted Polenta vegetable stack, with a tomato, basil sauce (V/Vg)*

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

## Puddings

*Traditional Christmas pudding served with brandy custard*

*Belgian chocolate Bailey's cheesecake served with orange Chantilly*

*Lemon posset with a lemon shortbread*

*Black forest brownie Sundae; Layers of Kirsch soaked cherries, Chocolate brownie pieces, vanilla ice-cream and whipped cream*

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

*Vegan dessert, a freshly made dessert of the day (V/Vg)*

**2 COURSE £19:95 3 COURSES £ 24:95**

**Senior lunch, 2 courses £14:95**

**Available Tues/wed/Thurs 12pm – 3pm**

**Includes Homemade Mince Pies • Ground Coffee • Teapig Tea**

**Call to book on 01252 – 545694**

**kate@thesnowgoosepub.co.uk**

**Children's Menu available 12 years and under**

**2 courses £10.00 3 courses £12.50 Under 5 menu £5.**

**Available November 26th – December 23<sup>rd</sup>**

