



The Goat Inn Christmas Party

STARTERS

Homemade sweet potato, chilli & coconut soup with sweet potato crisps and warm bread roll

Goats cheese & caramelised red onion tart served with rocket & balsamic vinegar

Duck, apricot & brandy pate served with wholemeal toast and red onion marmalade

Sticky bbq glazed mini sausages

Smoked salmon & prawn mousse roulade served with melba toast



MAIN DISHES

Traditional roast turkey served with all the trimmings

Braised Welsh steak in a rich and creamy brandy & onion gravy

½ Roast duck with morello cherry sauce (£2.50 supplement)

Grilled salmon fillet with a Champagne, lemon and dill sauce

Homemade beetroot and butternut squash wellington with pesto and sweet onion gravy

All served with roast potatoes, mashed potatoes and seasonal vegetables



DESSERTS

Christmas pudding with brandy sauce

Brandy snap basket filled with orange sorbet and winter berries

Baileys crème brûlée with a short bread biscuit

Salted caramel & milk chocolate cheesecake

Raspberry & white chocolate pavlova



2 Courses £24

3 Courses £28.50

Tea/Coffee and mince pie £2.50