



christmas menu



THE
GOODS YARD
Freehouse

TWO COURSES: £29.50

THREE COURSES: £35.50

STARTERS

TIGER PRAWNS & KILN ROASTED SALMON (gf)
with papaya & watercress salad, dill sour cream.

DUCK LIVER, BRANDY & ORANGE PARFAIT (gfa)
with caramelised onion & fig jam, toast thins.

FESTIVE SOUP OF THE DAY (v, vea, gfa)
please ask your server for today's option, served with warm bread & butter.

GOATS CHEESE BRUSHETTA (n, v, gfa)
with pesto, sun blushed tomatoes, toasted pine nuts & seasonal leaves.

FESTIVE MAINS

ROAST TURKEY CROWN (gfa)
with roast potatoes, carrots, honey & rosemary glazed parsnips, brussel sprouts, cauliflower cheese, pigs in blankets, chestnut stuffing, Yorkshire pudding, cranberry sauce and our delicious gravy.

FESTIVE PIE OF THE DAY (vea)
with creamy mash, herb buttered carrots, broccoli, honey glazed parsnip, finished with root veg crisps.

BUTTERNUT SQUASH, BEETROOT & BALSAMIC CHUTNEY WELLINGTON (v, vea)
with roast potatoes, carrots, honey & thyme glazed parsnips, brussel sprouts, cauliflower cheese, Yorkshire pudding and our delicious gravy.

8oz SIRLOIN STEAK (gf) *(supplement +5)*
with skin on fries, on the vine cherry tomatoes, garlic portabello mushroom & a rocket and parmesan salad dressed with olive oil & balsamic vinegar. *(add mushroom / peppercorn sauce)*

GRILLED WHOLE LEMON SOLE (gf)
with chargrilled lemon, crayfish, samphire, & mini caper butter, herb new potatoes, broccoli and peas.

SIDES

SWEET POTATO FRIES 3.5

SKIN ON FRIES 3

GARLIC BREAD *(add cheese +1)* 3.5

PIGS IN BLANKETS 4

DESSERTS

CHRISTMAS PUDDING (vea, gfa)
with rich brandy sauce.

FESTIVE PROFITEROLE
with Kahlua cream, dark chocolate sauce cinder & toffee.

CLEMENTINE & POMEGRANATE ETON TIDY (n, gf)
with chantilly cream, meringue & toasted pistachio brittle.

FESTIVE CHEESEBOARD (gfa) *(supplement +3)*
blue vinney, brie, Dorset cheddar, grapes, celery, real ale chutney & biscuits.

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available

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