

# A Magical Christmas

AT GOOSEDALE

## CHRISTMAS FESTIVE MENU

### TO BEGIN

#### SPICED PARSNIP VELOUTÉ

Parsnip soup with chive crème fraise served with warm artisan bread (vg)

#### PRESSED HAM HOCK

Ham hock, parsley terrine served with piccalilli, watercress and ciabatta croute

#### PRAWN MARIE ROSE & AVOCADO SALAD

Prawns with marie rose sauce, avocado salad served with brown bread and butter

### MAINS

#### OUR TRADITIONAL CHRISTMAS DINNER

Roast breast of turkey dinner

served with crispy rosemary & sea salt roast potatoes, sautéed brussels sprouts, pigs in blankets, vegetables, gravy and accompaniments

#### ROASTED BUTTERNUT SQUASH

Butternut squash stuffed with basil and mixed peppers served with vegan gravy (vg) (gf)

#### HERB CRUSTED BAKED SALMON

Herb crusted salmon served with sautéed baby potatoes, sapphire and green beans with a champagne & dill sauce

### TO FINISH

#### PLUM & ALMOND SPONGE PUDDING

Plum compote on sweet pastry baked with almond sponge, finished with plums, flaked almonds served with fresh cream (v)

#### BAKED WHITE CHOCOLATE BLACKBERRY BRÛLÉE TART

Blackcurrant and blackberry compote baked in a white chocolate custard with a caramel brûlée finish, served with whipped cream (v)

#### RHUBARB & CUSTARD CRUMBLE TART

Sweet pastry filled with tangy rhubarb, dairy custard topped with vanilla sponge, oat crumble, served with whipped cream (v)

(v) Vegetarian (vg) Vegan (gf) Gluten free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements, please advise upon booking