

GOAT

DINE/DRINK

set menu £40

groups of 11-20 to pre-order from all options

*vegan, vegetarian and gluten free dishes available on request

starters

jerusalem artichoke soup, crispy wild mushrooms, shaved truffle (v) (gf)
chargrilled radicchio, blood orange dressing (vegan) (gf)
slow cooked pork belly, green apple, smoked garlic puree, port jus (gf)

mains

turkey breast
puy lentil nut roast (v)
monkfish rolled in pancetta
280g rib eye steak (supplement £5)

served with: stuffing, roasted baby carrots, asiago cheese potato gratin, cranberry chutney, and gravy

sides - 1 for every 2 guests

cauliflower cheese with parmigiano (gf)
brussels sprouts pan fried with saffron and pistachio butter (v) (gf)
polenta fries with parmigiano, orange zest and cointreau

dessert

calabrian mince pie, vanilla cream (v)
tiramisu with madeira and coffee liqueur (v)
panettone bread and butter pudding (v)

GOAT

DINE/DRINK