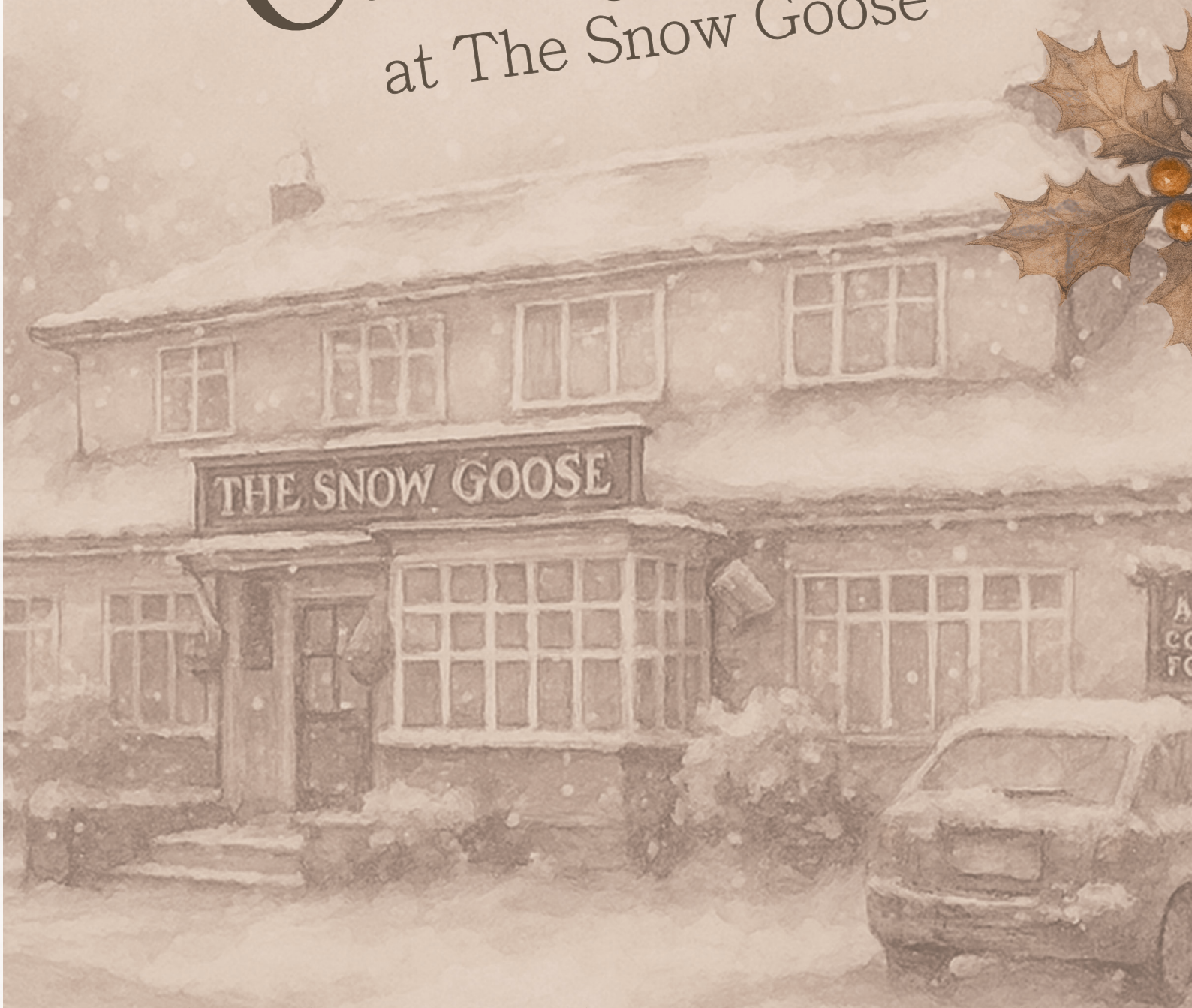




Christmas

at The Snow Goose



Where the spirit of Christmas welcomes all,
and friendship is our finest tradition.

UPON ARRIVAL

HARRIETS CRANBERRY AND WHITE CHOCOLATE BREAD

STARTERS

CREAMY ARTICHOKE AND PARSNIP SOUP (VE)

Garnished with parsnip crisps and served with a mini multigrain loaf.

BRIE AND PARMA HAM ARANCINI

Panko breaded risotto balls, stuffed with Brie and Parma ham, served with a cranberry dip.

BEETROOT AND GIN CURED SALMON

Slices of home cured Salmon with crispy capers, horseradish creme fraiche and toasted rye pumpernickel bread.

WILD MUSHROOM PATE (VE)

Our own wild mushroom, garlic and thyme pate served with crispy oat cakes.

MAINS

ROAST TURKEY

Slices of turkey breast and thigh meats, with smoked bacon wrapped sausage and cranberry stuffing, goose fat and rosemary roasted potatoes, maple glazed parsnips, rich cranberry gravy and fresh seasonal vegetables.

FESTIVE SPICED LAMB TAGINE

Diced lamb shoulder slowly braised in a rich tomato, garlic, turmeric and ginger stew, finished with apricots and coriander. Served with a lemon and Mediterranean vegetable cous-cous and warmed flat bread.

PAN ROASTED FILLET OF SALMON

Skin-on Fillet of Salmon served on a winter vegetable hash and topped with a lemon butter and caper sauce. Served with fresh seasonal vegetables.

SOY AND MAPLE GLAZED CELERIAC STEAK (VE)

Slow roasted marinated Celeriac steak, with rosemary roast potatoes, maple glazed parsnips and rich red wine gravy and Served with fresh seasonal vegetables.

PUDDINGS

CHOCOLATE AND HAZLENUT CHEESCAKE

A creamy chocolate cheesecake filling topped with crunchy chocolate and hazelnuts on a digestive biscuit base.

APPLE CRUMBLE TRIFLE (V)

Layers of ginger cake, stewed apples, and caramel custard topped with a brown sugar Chantilly cream.

INDIVIDUAL LEMON MERINGUE TARTLET (VE)

An all butter pastry tartlet filled with lemon curd and topped with flambeed meringue served with raspberry coulis.

TRADITIONAL CHRISTMAS PUDDING

Christmas pudding served with a hot brandy custard.

TEA AND COFFEE INCLUDED

ADULTS	3 COURSES £32	2 COURSES £27
CHILDREN	3 COURSES £17	2 COURSES £14
SENIORS	3 COURSES £26	2 COURSES £20

Senior Christmas meals are only available Tuesday and Wednesdays 12pm - 4pm.

HOW TO ORDER YOUR CHRISTMAS MEAL

Fill out the order form on the back (online version available)

Then one of the following options.

Pop into the pub and speak to one of our friendly members of staff

135 Fernhill Road, Farnborough, Hampshire, GU14 9DX

Email at **Bookings@thesnowgoosepub.co.uk**

Give us a call on **01252 545694**

Christmas menu - 3 course £32 / 2 course £27 Under 12 menu- 3 course £17 / 2 course £14
Senior menu- 3 course £26 / 2 course £20 - Senior deal only available Tuesday and Wednesday 12-4pm

£10 Deposit per guest to confirm booking. Full payment must be received 7 days prior to reservation.

All festive tables will be dressed for the perfect celebration. Please note Deposits are non-refundable, balance is refundable when individual places are cancelled more than 24 hours before booking, please only hand in one form per booking.

Vegan & Gluten free options are catered for so please let us know how we can help.

Booking Date of Festive Meal _____

Name _____

Contact Number _____

Group / Company _____

Address _____

_____ Postcode _____



Total Guests Adults Children High Chairs

Date Booking _____ Deposit Paid _____ Arrival Time _____ Seating Time _____

<i>Menu Choice</i>	<i>Number of Adults</i>	<i>Senior Choice</i>	<i>Children Under 12</i>	<i>Special Requirements</i>
<i>Starters</i>				
ARTICHOKE AND PARSNIP SOUP (VE)				
BRIE AND PARMA HAM ARANCINI				
BEETROOT AND GIN CURED SALMON				
WILD MUSHROOM PATE				
<i>Mains</i>				
ROAST TURKEY				
FESTIVE SPICED LAMB TAGINE				
PAN ROASTED FILLET OF SALMON				
SOY AND MAPLE GLAZED CELERIAC STEAK (VE)				
<i>Puddings</i>				
CHOCOLATE AND HAZLENUT CHEESCAKE				
APPLE CRUMBLE TRIFLE (V)				
LEMON MERINGUE TARTLET (VE)				
TRADITIONAL CHRISTMAS PUDDING				
<i>REQUESTS/ NOTES</i>				