
Christmas
at the Snow Goose
THE SNOW GOOSE

ON ARRIVAL

HARRIET'S WARM CRANBERRY AND WHITE CHOCOLATE BREAD

served with bread

STARTERS

ROASTED PARSNIP & CHESTNUT SOUP *(VE)*

garnished with parsnip crisps and served with warm sourdough

CHICKEN LIVER & PORT PATE

with spiced plum chutney, toasted brioche & pickled walnuts

PRAWN COCKTAIL

Prawns in Marie-Rose, on a bed of little gem and garnished with bloody Mary dressing, served with buttered granary bread

HAM HOCK TERRINE

served with traditional piccalli and toasted sourdough

MUSHROOM & CHESTNUT CROQUETTES (VE)

served with rocket, balsamic & a cranberry, port & orange sauce

MAINS

ROAST TURKEY

Roast potatoes, pigs in blankets, pork, sage & onion stuffing, vegetables & a turkey & cranberry gravy

BRAISED BEEF & ALE PIE

topped with stilton puff pastry, served with creamy mash, vegetables and a rich ale gravy

CIDER BRAISED PORK BELLY

served with bubble & squeak, sage stuffing, crackling and an apple & cider jus

ROASTED SALMON

Pan roasted fillet of salmon with King prawns in a caper, spinach & dill sauce, served with lemon and rock salted potatoes

BEETROOT, BUTTERNUT & SPINACH WEELINGTON (VE)

served with a balsamic glaze, roast potatoes, vegetables and a rich cranberry gravy

PUDDINGS

BREAD & BUTTER PUDDING (V)

Layers of buttered panettone bread, soaked in a rich vanilla cream, baked and served with clementine custard

TRADITIONAL CHRISTMAS PUDDING(VEA)

served with warm custard & a cranerry & orange compote

BLACK FOREST SUNDAE (VE)

Layers of vanilla ice cream, chocolate brownie pieces, kirsch cherries & topped with chantilly cream

APPLE & MINCEMEAT CRUMBLE (VE)

Bramley apple & mincemeat crumble with salted caramel fudge ice cream

LEMON MERINUE TART (V)

An individual lemon meringue tartlet served with raspberry coulis

CHEESEBOARD

£2.50 supplement

TEA OR COFFEE AND A MINCE PIE TO FINISH

ADULTS	3 COURSES £38	2COURSES £32
CHILDREN	3 COURSES £19	2COURSES £16
SENIORS	3 COURSES £28	2COURSES £22

Senior Christmas meals are only available Tuesday and Wednesdays 12pm - 6pm.

Booking Date of Festive Meal ____/____/____

Name _____ Contact Number _____

Group/ Company _____

Address _____

_____

_____ Post Code _____

Total Guests ☐ A dults ☐ Children ☐ High Chairs ☐

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

Menu Choice	*Number of Adults*	*Senior Choice*	*Children Under 12*	*Special Requirements*
Star te rs				
SOUP				
CHICKEN PATE				
PRAWN COCKTAIL				
HAM HOCK TERRINE				
MUSHROOM CROQUETTES				
Mains				
ROAST TURKEY				
BEEF & ALE PIE				
PORK BELLY				
ROASTED SALMON				
WELLINGTON (VE)				
All mains are served with a selection of seasonal vegetables				
Puddings				
BREAD& BUTTER PUDDING				
CHRISTMAS PUDDING				
BLACK FOREST SUNDAE				
CRUMBLE				
LEMON MERINGUE				
CHEESEBOARD				
Special Requests / Notes				

Christmas menu - 3 course £38 / 2 course£ £32 Under 12 menu- 3 course £19 / 2 course £16 Under 5 - £9 Senior menu- 3 course £28 / 2 course £22
Only available Tues - Thurs lunch times £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.



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