

THE  
GOACH  
HACKLINGE

CHRISTMAS

Available from  
21<sup>st</sup> Nov - 30<sup>th</sup> Dec

3 courses £35

TO START

Parsnip & chestnut soup ~ crispy bacon, Docker's Bakery sourdough (veo, gfo, n)

Duck spring rolls ~ cucumber, spring onion, hoisin, ginger, & honey dip (n)

Chilled prawns & avocado ~ lime, honey, chilli & lemongrass dressing (gf)

Baked brie ~ cranberry & pistachio, Docker's Bakery sourdough (n, gfo, v)

TO FOLLOW

Roast turkey breast ~ pork, cranberry & sage stuffing, pigs in blankets, roast potatoes (gf)

Venison bourguignon ~ buttery chive mash (gf)

Baked cod ~ mussel, leek & potato chowder, parsley oil (gf)

Mushroom & lentil parcel ~ cranberry, roast potatoes

8oz sirloin steak ~ triple-cooked chips & pink peppercorn butter (8.0 supp.) (gf)

*All with bacon & chestnut brussels sprouts (n), braised red cabbage & honey roasted carrots*

DESSERT

Blondie Christmas pudding ~ stem ginger ice cream (gf)

Bramley apple & mince pie crumble ~ custard (gf, veo)

Cointreau brûlée ~ candied orange & shortbread biscuit (gfo)

Chocolate torte ~ almond brittle, salted caramel sauce (n)

Cheese board ~ British cheeses, onion chutney, grapes, oat cakes (4.0 supp.)

n - nuts | v - vegetarian | ve - vegan | veo - vegan option available  
gf - gluten free | gfo - gluten free option available. All other items contain gluten