



The Grey Goose Gilmorton

Christmas Eve Menu

3 Courses £35

Starters

Roasted Parsnip Soup

Dehydrated Apple & Rosemary Croutons

Brie Wedges

Cointreau and Apricot Compote, Dressed Watercress

Classic Prawn and Salmon Cocktail

Lemon & Rye Bread

Honey Glazed Figs

Goats Cheese, Pomegranate & Pistachio, Grenadine & Orange Gel

Coarse Pork, Pistachio and Apricot Terrine

Garlic Baked Bread, Quince Jelly, Pickled Onion

Light Crispy Tempura Prawns

Sweet Chilli Sauce, Charred Lime

Marinated Beef Bresaola

Sweet Pickled Fennel, Parmesan and Herb Melba Toast

Deville Whitebait

Tartar Sauce, Dressed Leaves & Lemon Wedge

Main Courses

Handmade Turkey and Ham Pie

Shredded Brussels in bacon, Toasted Almond, Dauphinoise Potatoes

Pan-Fried Chicken

Bourguignon sauce, Roasted Garlic Mash

Confit Duck Leg

Braised Red Cabbage, Mustard Mash, Fine Green Beans, Red Wine Jus

Grey Goose Proper Fish Pie

Champ Mash, Buttered Winter Vegetables and Lemon

Rich Tomato Lamb Shank

Lemon and parsley Gremolata, Patatas Bravas, Creme Fraiche

Pan Fried Seabass

Pea, Parmesan and Parsley Risotto, Dressed Pea Shoot Salad

Roasted Butternut Squash (V)

Creamy Wild Mushroom Fricassee, Cheddar & Herb Crumb, Buttered Kale

Risotto Verdi

Charred Goats Cheese, Slow Roasted Tomatoes and Crispy Kale

Steak

All of our Steaks are served with Grey Goose Triple Cooked Chips,
Red Onion Salad, Flat Mushroom & Grilled Tomato.

16oz Côte De Boeuf +£5.00

8oz Sirloin

10oz Rump

8oz Fillet Steak +£5.00

Choose a sauce from Creamy Pepper & Armagnac,
Port & Stilton or Red Wine Jus (£2.50 each)

Desserts

Christmas Pudding

Brandy Sauce & Panettone Ice Cream

Baileys Tiramisu

Crispy Coffee

Cinnamon, Apple & Winterberry Crumble

Vanilla Ice cream or Custard

Treacle Tart

Toffee Sauce, Milk Ice Cream

Chocolate Cointreau Pot

Crispy Orange, Chocolate Chip Cookies, Chantilly Cream

Trio of Ice Creams & Sorbets

Choose From: Chocolate, Black Cherry, Strawberry, Vanilla,
Pistachio Ice Cream, Raspberry or Lemon Sorbet

Grey Goose Christmas Cheese Board

Stilton, Montgomery Cheddar & Brie De Meaux. Accompanied by Celery,
Candied Nuts, Chutney, Grapes & a Selection of Biscuits

We like to thank all our local suppliers for all our fresh vegetables, poultry, meat and seafood. Please be advised that food prepared here may contain the following ingredients: Milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.