

GOFFS MANOR Christmas CELEBRATION SET MENU

CELEBRATE THE FESTIVE SEASON AT GOFFS MANOR. WHETHER YOU'RE PLANNING AN OFFICE CHRISTMAS PARTY, FAMILY GATHERING OR FESTIVE CELEBRATION, ENJOY A DELICIOUS SEASONAL MENU IN THE WARM SURROUNDINGS OF OUR COUNTRY PUB.

TWO COURSES - £29.95 PER PERSON

THREE COURSES - £35.95 PER PERSON

TO START

Wild Mushroom & Truffle Bruschetta (VG)

Sautéed wild mushrooms in garlic, thyme and white wine, served on toasted sourdough with truffle oil, rocket.

Pan-Seared King Scallops (+£4 Supplement)

Pan-seared king scallops served in the shell with salsa verde, crispy pancetta crumb and charred lemon.

Chicken Liver Parfait

Smooth chicken liver parfait served with caramelised onion chutney, toasted sourdough and dressed leaves.

Crispy Beef Croquettes

Crispy golden croquettes filled with slow-cooked beef, served with horseradish cream, winter leaves and a rich red wine jus.

French Onion Soup (V)

A rich, slow-cooked French onion soup topped with toasted sourdough, melted Gruyère and mature Cheddar, baked until golden.

Crispy Brie Wedges (V)

Golden crispy Brie wedges served on cranberry and Tanglefoot sauce. With dressed winter leaves.

Winter Salad (VG)

A festive salad of mixed winter leaves, roasted beetroot, orange segments, pomegranate and toasted walnuts, finished with a maple and mustard dressing.

MAIN

Traditional Roast Turkey

Hand-carved roast turkey served with ruffled garlic & herb roast potatoes, pigs in blankets, sage & onion stuffing, honey roasted root vegetables, toasted Brussels sprouts with pancetta, seasonal greens, Yorkshire pudding and rich turkey gravy.

Pan-Seared Sea Bass

Sea bass fillet served with crushed buttered new potatoes, tenderstem broccoli and a luxurious king prawn & white wine cream sauce.

Festive Bacon & Cranberry Burger

A prime beef burger topped with smoked bacon, melted Brie, cranberry relish, crispy onions and festive mayonnaise, served in a toasted brioche bun with rosemary salted skin-on fries and winter slaw.

Slow Braised Featherblade of Beef

Slow-braised featherblade of beef, cooked until beautifully tender and served with creamy buttered mash, glazed carrots, roasted shallots, seasonal greens and a rich red wine & thyme jus.

Root Vegetable Wellington (VG)

Roasted root vegetables, spinach and chestnuts wrapped in flaky puff pastry, served with garlic & herb roast potatoes, roasted vegetables, seasonal greens and rich vegetarian gravy.

10oz British Sirloin Steak (+£8 Supplement)

Cooked to your liking and served with skin-on fries, grilled vine tomatoes, flat mushroom, beer-battered onion rings and peppercorn sauce.

DESSERT

Sticky Toffee Pudding (V)

A warm date sponge drenched in rich toffee sauce, served with vanilla ice cream.

Traditional Christmas Pudding (V)

A classic Christmas pudding served with warm brandy sauce or pouring cream.

Lemon Posset (V)

A silky smooth lemon posset served with winter berry compote and shortbread.

Vegan Cherry & Chocolate Torte (VG)

A decadent vegan chocolate and coconut torte layered with vibrant cherries, inspired by the classic flavours of Black Forest gâteau, served with vegan vanilla ice cream.

Salted Caramel Brownie (V)

Warm chocolate brownie finished with salted caramel sauce and vanilla ice cream.

PLEASE SEE OVERLEAF FOR
FURTHER PACKAGES →

MAKE IT A CELEBRATION TO REMEMBER

FESTIVE DRINKS PACKAGES

TAKE THE STRESS OUT OF ORGANISING THE DRINKS AND LET US TAKE CARE OF THE DETAILS.

House Wine Package

One bottle of House Red, White or Rosé per four guests.

£22 per bottle

Celebration Drinks Package

A glass of Prosecco on arrival, followed by half a bottle of House Wine per person with your meal.

£18.95 per person

Festive Arrival Package

A glass of Prosecco for each guest on arrival.

£6.95 per person

Premium Celebration Package

A glass of Prosecco on arrival, followed by half a bottle of House Wine per person with your meal, plus freshly brewed tea & coffee to finish.

£22.95 per person

OPTIONAL EXTRAS

MAKE YOUR CHRISTMAS CELEBRATION EVEN MORE SPECIAL WITH ONE OF OUR FESTIVE ADDITIONS.

British Cheese Board

A selection of British cheeses, artisan crackers, grapes, celery and festive chutneys.

£6.95 per person

Festive Table Treats

A selection of mince pies, chocolate truffles and festive sweets placed on each table for guests to enjoy throughout the celebration.

£3.95 per person

Tea & Coffee

Freshly brewed tea and coffee served after your meal.

£3.50 per person

Mince Pie & Coffee

A warm mince pie served with freshly brewed tea or coffee.

£4.95 per person

PRIVATE FUNCTION?

PLANNING A CHRISTMAS PARTY? OUR SNUG BAR IS THE PERFECT PRIVATE SPACE FOR FESTIVE CELEBRATIONS, ACCOMMODATING UP TO 40 GUESTS WITH YOUR OWN PRIVATE BAR.

CHOOSE FROM OUR FESTIVE PARTY BUFFET MENU OR SPEAK TO OUR TEAM ABOUT CREATING A CELEBRATION PACKAGE TO SUIT YOUR EVENT.

ASK A MEMBER OF THE TEAM FOR MORE INFORMATION.