



GOFFS MANOR  
*Christmas*  
CHRISTMAS DAY MENU  
£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 and toasted pine nuts.

**Pan-Seared Scallops**

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 brioche and dressed leaves.

**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.

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.

**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.

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.

**Dark Chocolate & Orange Torte (VG)**

Rich dark chocolate and orange torte served with raspberry coulis and vanilla or vegan vanilla ice cream.

**Salted Caramel Brownie (V)**

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