



THE GOAT
AT DOWNTON

Christmas

TWO COURSES £32.95 THREE COURSES £39.95

CELERIAC SOUP (VG/GFO)

Toasted hazelnuts & truffle oil

SMOKED SALMON SALAD (GFO)

Smoked salmon, horseradish crème fraîche, chicory, roast mixed beetroot, blini croutons & beetroot glaze

CONFIT DUCK SCOTCH EGG (GF)

Pulled confit duck leg, duck egg, hoisin mayo & Asian salad

PARSNIP ROSTI (V/GF)

Topped with harissa, feta & caramelised red onions

TRADITIONAL ROAST TURKEY BREAST (GFO)

Carrot & swede purée, cranberry stuffing, pigs in blankets, bread sauce with crispy onions and turkey jus

SEA BASS FLORENTINE (GF)

Pan fried Sea Bass fillet on a bed of sauteed spinach with bacon & lobster bisque sauce

SLOW COOKED FEATHERBLADE OF BEEF (GF)

Maple & cumin roast carrot puree, harissa spiced jus finished with Za'atar spiced carrot crisps

PAN FRIED HAKE SUPREME (GF)

Celeriac puree, almond, crab & shallot crumb & parsley sauce

TAHINI NUT ROAST (VG/GF)

Packed full of butternut squash, cashews, pomegranate, lentils, & creamy tahini with a gentle spice

All served with Marmite roast potatoes, maple & thyme roasted carrots & parsnips, brussels sprouts with chestnuts & mulled wine braised red cabbage (gfo)

VANILLA CHEESECAKE (VG/GF)

Mulled wine poached winter fruits & blackcurrant sorbet

MOJITO POSSET (V/GF)

Set cream dessert flavoured with lime & mint, with a rum cream & shortbread biscuits

BAILEYS BROWNIE (V)

Our signature brownie, with the addition of Baileys and topped with Baileys cream, with New Forest Yule log ice cream

TRADITIONAL CHRISTMAS PUDDING (V)

Served with brandy sauce, brandy snap basket & New Forest Mince Pie ice cream