



THE GOAT
AT DOWNTON

Christmas

TWO COURSES £32.95 THREE COURSES £39.95

CURRIED CARROT SOUP (VG/GFO)

Maple roasted chickpeas, pickled red onions, coconut milk & pumpkin seeds

SMOKED SALMON CROSTINI (GFO)

Smoked salmon, fennel, celeriac & apple slaw, honey & mustard dressing

HAM HOCK TERRINE (GFO)

Brandy & apple purée, pork scratchings crumb, watercress & ciabatta croûtes

BAKED GOAT'S CHEESE (V/GFO)

Topped with cranberry sauce, toasted walnuts, pear & rocket salad

TRADITIONAL ROAST TURKEY BREAST (GFO)

Swede purée, cranberry stuffing, pigs in blankets, bread sauce with crispy onions & turkey jus, marmite roast potatoes, maple glazed carrot & parsnip, Brussels sprouts with chestnuts

BAKED SMOKED HADDOCK (GF)

Mustard mash, creamed leeks, crispy pancetta & thyme crumb

SLOW COOKED FEATHERBLADE OF BEEF (GF)

Maple roasted parsnip purée, pickled wild mushrooms, red wine jus & parsnip crisps, horseradish mash

BLACK TREACLE SALMON (GF)

Celeriac purée, cucumber ribbons, pickled fennel & pomegranate, crispy potato cake

STUFFED BUTTERNUT SQUASH (VG/GF)

Packed full of butternut squash, cashews, cranberries, rice & toasted spiced squash seeds on curried vegetable lentils, tahini maple dressing

BLACK FOREST CHEESECAKE (VG/GF)

Cherry purée, cherry compote, dark chocolate shavings, vegan cream & plant based chocolate ice cream

CHRISTMAS ETON MESS (V)

Crushed meringue, clementines, rum & mincemeat cream, pistachios & chocolate shavings

STICKY TOFFEE PUDDING (V/GF)

Toffee sauce, salted popcorn & New Forest clotted cream ice cream

TRADITIONAL CHRISTMAS PUDDING (V)

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