



**THE GEESE
& FOUNTAIN**

1 School Lane, Croxton Kerrial, NG32 1QR
01476 870350 www.thegeeseandfountain.co.uk

Christmas Menu 2017

Available by pre-order ONLY for service at lunch or dinner, December 1st to 23rd, excluding Sundays

Tomato soup, truffle oil, roast parsnip shavings ✓

Baked Capricorn Somerset goat's cheese, bread sticks ✓

Smoked salmon and leek ravioli, dill butter

Chicken liver pâté, toasted beer bread, bitter onion marmalade

Turkey arancini, parsnip and coriander yoghurt, redcurrant jelly

Rutland Charcuterie board, olives, home made breads (£2 supplement)



Roast breast of Croxton Kerrial goose or turkey

Roast and mashed potato, pigs in blankets, cranberry sauce, bread sauce, chestnut stuffing, parsnip, carrot, onion, Brussels sprouts, red wine gravy

Hake with romesco sauce, sautéed potatoes, cauliflower, fennel

Beef Wellington, horseradish mash, beer-glazed carrots, cabbage, beer gravy

Caramelised leek, chicory and feta pie, trio of root vegetable mashes, roasted tomatoes ✓

Venison, juniper and red wine casserole, orzo, roast butternut squash



Traditional Christmas pudding, brandy sauce, brandy butter ✓

Chocolate bomb Yule log, cherry sorbet ✓

Sherry trifle, amaretti ✓

Orange cheesecake, caramelised tangerine ✓

Stem ginger mousse, candied lemon peel ✓

Spiced plum pie, custard ✓

Cheeseboard with organic tawny port ✓ (£2 supplement)



Christmas Table Booking 2017

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Date of booking: December, 2017 LUNCH / DINNER

Time of booking: Number in party:

Contact: Telephone number:

Orders (please indicate the number of each dish desired):

Tomato soup, truffle oil, roast parsnip shavings ✓

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Chicken liver pâté, toasted beer bread, bitter onion marmalade

Turkey arancini, parsnip and coriander yoghurt, redcurrant jelly

Rutland Charcuterie board, olives, home made breads (£2 supplement)



Roast breast of Croxton Kerrial goose

Roast breast of Croxton Kerrial turkey

Hake with romesco sauce, sautéed potatoes, cauliflower, fennel

Beef Wellington, horseradish mash, beer-glazed carrots, cabbage, beer gravy

Caramelised leek, chicory and feta pie, trio of root vegetable mashes, roasted tomatoes ✓

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Chocolate bomb Yule log, cherry sorbet ✓

Sherry trifle, amaretti ✓

Orange cheesecake, caramelised tangerine ✓

Stem ginger mousse, candied lemon peel ✓

Spiced plum pie, custard ✓

Cheeseboard with organic tawny port ✓ (£2 supplement)

At lunch: £23 for three courses / £19 for two courses

At dinner: £26 for three courses / £21 for two courses

Please note any special dietary requirements below: