



**THE GEESE
& FOUNTAIN**

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

Christmas Menu 2018

Available by pre-order ONLY for service at lunch or dinner, December 1st to 22nd, excluding Sundays

Parsnip soup, parsley, roast parsnip shavings ✓

Stilton gnocchi, apple, walnut ✓

Buttered roast giant king prawn, prawn mousse, brioche

Chicken liver pâté, toasted soda bread, pickled rhubarb

Goose rilette, parsnip and coriander yoghurt, redcurrant jelly

Melton 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

Chilli and lime poached salmon, wild rice pilaf, Cajun spiced okra fries

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

Chestnut and shallot tarte Tatin, mushroom and Madeira sauce, roast carrots, sprouts ✓

Venison, juniper and red wine casserole, sage dumplings, roast butternut squash

Festive burger (beef, cranberry, brie), bacon, duck fat chips, onion rings, salad



Traditional Christmas pudding, brandy sauce, brandy butter ✓

Chocolate tart, cherry compote, white chocolate sauce ✓

Sherry trifle, amaretti ✓

Coffee cheesecake, caramelised hazelnuts, coffee cream ✓

Chocolate orange mousse, orange tuille, caramelised tangerine ✓

Poached pear, mulled wine sorbet ✓

Cheeseboard with organic tawny port ✓ (£4 supplement)



Christmas Table Booking 2018

The Geese and Fountain, 1 School Lane, Croxton Kerrial, NG32 1QR

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Date of booking: December, 2018 LUNCH / DINNER

Time of booking: Number in party:

Contact: Telephone number:

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

Parsnip soup, parsley, roast parsnip shavings *V*

Stilton gnocchi, apple, walnut *V*

Buttered roast giant king prawn, prawn mousse, brioche

Chicken liver pâté, toasted soda bread, pickled rhubarb

Goose rilette, parsnip and coriander yoghurt, redcurrant jelly

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



Roast breast of Croxton Kerrial goose

Roast breast of Croxton Kerrial turkey

Chilli and lime poached salmon, wild rice pilaf, Cajun spiced okra fries

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

Chestnut and shallot tarte Tatin, mushroom and Madeira sauce, roast carrots, sprouts *V*

Venison, juniper and red wine casserole, sage dumplings, roast butternut squash

Festive burger (beef, cranberry, brie), bacon, duck fat chips, onion rings, salad



Traditional Christmas pudding, brandy sauce, brandy butter *V*

Chocolate tart, cherry compote, white chocolate sauce *V*

Sherry trifle, amaretti *V*

Coffee cheesecake, caramelised hazelnuts, coffee cream *V*

Chocolate orange mousse, orange tuille, caramelised tangerine *V*

Poached pear, mulled wine sorbet *V*

Cheeseboard with organic tawny port *V* (£4 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: