

FESTIVE MENU

Festive canapés and a glass of Bollinger Special Cuvée

Amuse bouche

Spiced duck liver terrine, clementine, ginger, yoghurt and pistachio brioche
The Goring native lobster omelette
Gin cured BBQ steal head trout, pickled cucumber, crème fraiche and caviar

Roast Norfolk Farm turkey with traditional garnishes and cranberry sauce

Acquerello risotto, roast mushroom, aged Comté and slow cooked Clarence court egg

Steamed Dover sole "Grenobloise" Jerusalem artichoke and winter truffle

Goring Christmas pudding, candied orange, brandy cream
Single estate origin chocolate and coffee delice, egg nogg
Beauvale blue cheese, spiced apple chutney and organic spelt crackers

Coffee, mince pies Goring chocolate

£140

Please, let your waiter know if you have any dietary preferences, allergies or intolerances. Prices include VAT. An optional 15% service charge will be added to your bill.