

Christmas MENU

TWO COURSES 38 THREE COURSES 42
AVAILABLE BY PRE ORDER ONLY

FOR THE TABLE (included for every table)
HOUSE MADE BREADS WITH WHIPPED BILTONG BUTTER

Starters

CARAMELISED PARSNIP & APPLE SOUP
with parsnip crisps & candied apple

TURKEY SCOTCH EGG
served on a bed of crisp rocket with a cranberry & bacon jam

HOT SMOKED SALMON
(smoked in house) lemon & dill croquette, baby watercress, poached egg & champagne hollandaise

Main

TRADITIONAL TURKEY
traditional turkey crown stuffed with sausage meat & chestnut stuffing, pigs in blankets, goose fat roast potatoes, Yorkshire pudding, Seasonal vegetables & home made turkey gravy

VEGETARIAN WELLINGTON (VE)
wild mushroom, beetroot & chestnut wellington, roast potatoes, seasonal vegetables & gravy

PAN ROASTED SEABASS
sauteed Chestnuts & candied beetroot, "Pesto" Risotto. & Fennel Puree

10oz SIRLOIN (12 surcharge)
triple cooked chips, roasted vine cherry tomatoes, roasted shallot, wild mushroom & truffle sauce

Dessert

DOM PEDRO TART
served with vanilla ice cream, chocolate & Kahlua Sauce with smoked & candied coffee beans

TRADITIONAL CHRISTMAS PUDDING
served with brandy cream & mince meat ice cream

BANANA STICKY TOFFEE PUDDING
caramelised banana, honeycomb & vanilla ice cream

TRADITIONAL CHEESE BOARD (6 surcharge)
a selection of three cheeses, served with crackers

TO FINISH (included for every table)
HOMEMADE MINI MINCE PIE

V is vegetarian. VE is vegan. VE* can be made vegan. Prices include VAT. Optional service charge of 10% added to bills. GOGOS would like to advise customers that some of our dishes may contain one of the 14 major allergens. We advise you to speak to a member of staff if you have any food allergies or intolerances. Please be considerate of other customers and not use loud speakers.

