



The Crown and Goose
CHRISTMAS MENU
Starters

Curried Parsnip soup with parsnip crisps

Balsamic cured Salmon with beetroot, fennel salad and chive crème fraiche

Game terrine with toasted brioche and spiced pear fig chutney

Roasted Celeriac and gruyere tartlet

Mains

Roasted crown of goose with caramelised apple stuffing and Port
gravy

Braised Lamb shoulder with aman bayaldi, herb crust and jus

Mushroom and chestnut Wellington with tomato jus

Whole bakes Seabass stuffed with fennel and a dill veloute

All served with roasted winter roots and honey, brussel sprouts with chestnuts and bacon,
braised red cabbage with apple, bread sauce, pigs in blankets and medley of market
vegetables

Desserts

Drunken Quince crumble with mulled wine shot and cinnamon cream

Dark chocolate tart with blood orange coulis

Christmas pudding tiramisu

Sticky toffee pudding with rum and butterscotch sauce

£24.95 per head

Hot drink & Truffles £3 supplement

Please enquire about our private dining room that can cater for up to 24 people by contacting us on the number below. For bookings of 6 or more please provide 72 hours notice of menu choices to ensure we can cater for all your requirements.

The Crown and Goose, 100 Arlington Street, London, NW1 7HP
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