CHRISTMAS
at the Grey Gosling

SET MENU

2 COURSES £28 | 3 COURSES £34

AVAILABLE TUESDAY - SATURDAY LUNCH

Starters

(GFA) SOUP OF THE DAY
Parmesan Croutons, Crème Fraiche
(GFA) DUCK LIVER PATE
Chutney, Malba Toast
(GFA) SMOKED SALMON
Caper & Dill Dressed Leaves, Brown Bread & Butter
(GFA) BREADED BRIE
Candied Walnuts, Beetroot Ketchup

Mains

(GF) BACON WRAPPED TURKEY PARCEL
Crispy Potato, Cranberry Gel, Roast Carrot, Gravy
(GF) PAN ROAST SALMON FILLET
New Potato Terrine, Creamed Leeks, Caper Butter Sauce
(GF) BRAISED BLADE OF BEEF
Horseraish Creamed Potato, Roast Parsnip, Red Wine Jus
(GF) GLOUCESTER OLD SPOT PORK CHOP
Koffman Cabbage, Cider Glazed Fondant, Burnt Apple
(GFA) SHALLOT TARTE TATIN
Blue Cheese Bon Bon, Pickled Walnut, Pear & Radicchio Leaf

Desserts

(GFA) CHRISTMAS PUDDING
Panettone Ice Cream
(GFA) CHOCOLATE MARQUISE
Salted Caramel Ice Cream & Honey Tuile
(GFA) APPLE & BLACKBERRY CRUMBLE
English Custard
(GFA) BAKEWELL TART
Vanilla Ice Cream
CHEESE & BISCUITS
Black Bomber, Castel Blue, Bath Soft, House Chutney,
Fennel Crackers, Grapes & Walnut Bread



@greygoslingthurlaston
The Grey Gosling

CHRISTMAS
at the Grey Gosling

A LA CARTE MENU
STARTING FROM 1ST DECEMBER - 2ND JANUARY
AVAILABLE LUNCH AND EVENING



STARTERS

(GFA) DUCK LIVER PARFAIT £9.50
Apricot Chutney & Toasted Brioche

(V) ROASTED TOMATO SOUP £7.50
Horseradish Creme Fraiche & Home Made Bread

(GF) NORI CURED SALMON £11
buttermilk & dill, Compressed

(V) GOATS CHEESE PANNA COTTA £9
Roasted Hazelnut, Beetroot

(VE) PUMPKIN TORTELLINI £8
Pinenut Pesto & Sage Sunflower seed

MAINS

(GF) TURKEY BALLOTINE £24
Leg BonBon, Parsnip Puree, Root Gratin, Cranberry Gel & Sauce

(GF) BRAISED BLADE OF BEEF £26
Truffle Cream Potato, Glazed Carrot & Parsley Emulsion

(GF) FISH OF THE DAY MARKET PRICE
Paris Butter Sauce, Tender Stem, Fondant Potato

(GF) GLOUCESTER OLD SPOT PORKCHOP £23
Koffman Cabbage, Fondant Potato, Cider Sauce & Burnt Apple

(VE) SHALLOT TARTE TATIN £19
Pickled Walnut, Dressed Leaf, Skinny Fries

(V)RISOTTO OF THE DAY £18
Dressed Rocket, Crispy Goats Cheese, Lemon Oil

GREY GOSLING FESTIVE PIE £18
Creamed Mashed Potato, Greens, Gravy

(GFA) ALE BATTERED HADDOCK FISH £18
Minted Rustic Peas, Koffman Chips, Tartar Sauce, Curry Aioli

HONEY & MUSTARD GLAZED SAUSAGES £16
Creamed Potato, Hispi Cabbage, Gravy

(GFA) FESTIVE BURGER £18
7oz Beef Patty, Maple Glazed Bacon, Brie, Spiced Cranberry Ketchup, Lettuce, Tomato, Potato Bun, Koffman Fries

(GF) 10OZ AUSTRALIAN WAGYU SIRLOIN £30
koffman chips slow roast tomato & portobello mushroom peppercorn sauce

CHRISTMAS
at the Grey Gosling

DESSERTS
£9

(GFA) CHRISTMAS PUDDING
Brandy Sauce

(GF) CHOCOLATE MARQUISE
SALTED CARAMEL ICE CREAM & HONEY TUILE

(GFA) SPICED APPLE & BLACKBERRY CRUMBLE
English Custard

BAKEWELL TART
Vanilla Ice Cream

(GFA) CHEESE & BISCUITS £15
Black Bomber, Castel Blue, Bath Soft, House Chutney, Fennel Crackers, Grapes & Walnut Bread

CHRISTMAS DAY

at the Grey Gosling

ADULTS £150 CHILD UNDER 12 £70
(CHILDRENS CHRISTMAS MENU AVAIALABLE)

DRINK ON ARRIVAL

STARTERS

DUCK LIVER PARFAIT
Red Onion Marmalade & Marmite Brioche

NORFOLK SEAFOOD COCKTAIL, POACHED LOBSTER & CRAB
Soft Quail Egg, Dill, Radish & Cucumber

GOATS CHEESE PANACOTTA
Roasted Beetroot, Hazelnuts & Sourdough Curton

WHITE ONION & POTATO SOUP
House Baked Bread & Truffled Butter

DIVER CAUGHT SCALLOPS MORNAY
Pickled Celeriac, Dingley Bacon Crumb

MAIN

STUFFED ROAST TURKEY BALLOTINE
DRY AGED ROAST SIRLOIN OF BEEF
ROASTED PORK LOIN

BUTTER POACHED CORNISH HALIBUT
Crab Bisque, Brown Shrimps & Sea Herbs

GLAZZED CARROT TARTE TATIN
Shallot Cream & Walnut Gel

All served with –Goose Fat Roast Potato's, Sausage Stuffing, Festive Panache of Vegetables, Cauliflower & leek Cheese, Honey Glazed Carrot, Mash, Red Cabbage, Pigs In Blankets, Yorkshire Pudding, also sides of Horseraddish Cream Bread Sauce, Caramalised Apple Sauce.

DESSERTS

CHRISTMAS PUDDING
Brandy Butter & Marmalade Ice cream

BLACK FOREST BRULEE CAKE
Almond Brulee, Cherry & Chocolate

APPLE CHOUX BUN
Cinnamon whipped custard, Apple Gel & Blackberry Ice cream

ENGLISH CHEESE BOARD
Black Bommer, Bath Blue, Home Made Honey Bread & Fig Compote

CHRISTMAS DAY
at the Grey Gosling

CHILDRENS MENU
UNDER 12 £70

DRINK ON ARRIVAL

STARTERS

TOMATO SOUP
Freshley Baked Bread

CHEESEY GARLIC BREAD

MAINS

CHOOSE FROM EITHER
STUFFED ROAST TURKEY BALLOTINE
DRY AGED ROAST SIRLOIN OF BEEF
ROASTED PORK LOIN

All served with –Goose Fat Roast Potato's, Sausage Stuffing, Festive Panache of Vegetables,
Cauliflower & leek Cheese, Honey Glazed Carrot, Mash, Red Cabbage,
Pigs In Blankets, Yorkshire Pudding,

SAUSAGE & MASH

TOMATO PASTA

CHICKEN GOUJONS

DESSERTS

CHOCOLATE FUDGE CAKE
Vanilla Ice Cream

TRIO OF ICE CREAM
Vanilla, Strawberry, Chocolate