



RYEBECK HOTEL
THE GIDDY GOOSE RESTAURANT



Giddy Goose Christmas Fayre Menu

SERVED FROM 20TH NOVEMBER – 30TH DECEMBER
3 COURSES £26 – 2 COURSES £29

Starters

Soup of the Moment

Parsnip & smoked applewood cheese soup, sourdough hunk, Nether end farm butter

Matcha tea smoked duck (GF)

Capaccio of duck, cranberry & redcurrant dressing

Cheese on Toast (Vegetarian)

'Kidderton Ash' goats cheese, beunne noisette toast, warmed beets, mulled fruit compote

Crayfish Cocktail

Sea fresh crayfish, crisp baby gem heritage tomatoes, bloody Mary cocktail sauce, basic brown bread, Nether end farm butter

Main Courses

Overnight roasted turkey (GF)

Served with all the trimmings, the best roast potatoes, honey glazed roots, chestnut buttered sprouts, chef's 5-day gravy

Pan Seared Salmon

Served with buttered rata potatoes, wilted greens, tomato concass, beurre Blanc

Boeuf Bourguignonne (GF)

8 hour slow braised daube of beef, root veg 2 ways honey glazed & puree, horseradish creamed potatoes, bourguignonne sauce

Pistachio & cranberry Nut Roast (100% Vegan)

Served with all the trimmings, the best roast potatoes, honey glazed roots, red wine gravy

Desserts

Christmas Pudding

Served with lashings of Brandy sauce

Vanilla Cheesecake

Served with mulled berry compote

Panettone Bread & Butter Pudding

Drowning in English custard

Warm Chocolate Brownie

Served with ice cream, spiced nutmeg dust

Celebrate the season with us

