

FEASTING MENU ONE

Festive

72 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Duck Liver Parfait, Shallot Jam, Sourdough Cured Chalk Stream Trout, Fennel, Pomegranate, Dill Roast Beetroots, Fresh Figs, Sour Cherry Molasses

MAIN EVENT

Baked Brixham Cod, Jerusalem Artichokes, Crab Sauce
Roast Bronze Turkey, Pigs in Blankets, Chestnut Stuffing, Bread Sauce
Individually plated option for vegetarian guests:
Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts Braised Red Cabbage | Maple Glazed Carrots & Parsnips

SWEET THINGS

Flourless Chocolate Cake, Hazelnut Ice Cream Amedei Chocolate Truffles

Click for Calories

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FEASTING MENU TWO

Festive

95 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast
Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter
Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

MAIN EVENT

(please choose one option)

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel
or
WBaked Whole Turbot, Clams, Samphire, Saffron Sauce
Individually plated option for vegetarian guests:
Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts Maple Glazed Carrots & Parsnips

SWEET THINGS

Chocolate & Chestnut Yule Log
Chocolate Truffles

Click for Calories

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THE FULL FESTIVE FEAST

200 per person

Includes:

Festive Cocktail served on arrival

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine per person

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt, DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza, SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines,

DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Artichoke Fritters, Vegan Truffle Mayonnaise Steak Tartare, Cured Egg Yolk, Truffle Mayonnaise, Beef-Fat Brioche

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

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Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter
Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

MAIN EVENT

(please choose one option)

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel
or
WBaked Whole Turbot, Clams, Samphire, Saffron Sauce
Individually plated option for vegetarian guests:
Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts Maple Glazed Carrots & Parsnips

SWEET THINGS

Chocolate & Chestnut Yule Log
Chocolate Truffles
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

Click for Calories

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BOLT - ONS

Hand-Carved Cubitt House Cured Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness Soda Bread 75 serves three to four

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 serves four to six

Christmas Pudding, Brandy Cream 40 serves six to eight

Mince Pies, Brandy Cream 4.5 per piece

Seasonal Petit Fours 4.5 per piece

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

da Mamama Ma

