



the Goat

RESTAURANT & BAR

FESTIVE LUNCH MENU

26 For Two Course

28 For Three Course

STARTERS

Welsh Onion Soup

Slow cooked onion broth, rarebit crout

Whipped Liver Parfait

Chicken crackling, onion jam, sourdough

Roasted King Oyster Mushroom (vg)

Arancini, black garlic ketchup, celeriac

MAINS

Pembrokeshire Turkey

Pigs in blankets, wild herb stuffing, goose fat roast potatoes

Baked Salmon

Christmas tapenade of pomegranate, herbs, almonds, lemon, dill & cranberries with warm potato salad

Nut Roast (vg)

Glamorgan sausage bon bon, chestnut gravy

DESSERTS

Mince Pie Tart

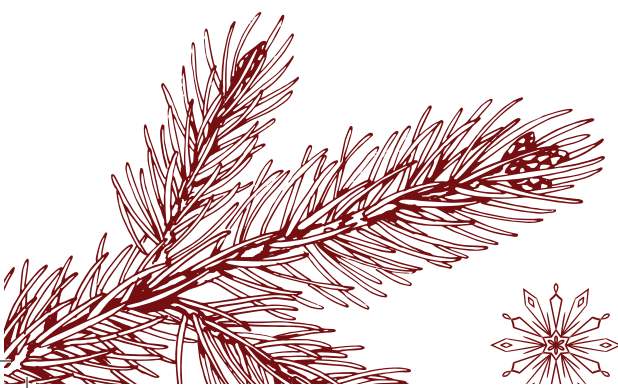
Christmas pudding ice cream, brandy butter

Burnt Welsh Cream

Sesame tuille, cacen gri

“Caws” (cheese)

Môn las, perl wen, hafod, crackers, cranberry chutney



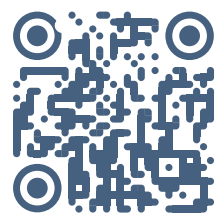
(v) VEGETARIAN (vg) VEGAN
(gf) • GLUTEN FREE

Food Allergies and Intolerances –
some of our food may contain allergens.

Please ask a member of staff for more information.



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JOIN OUR WIFI

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