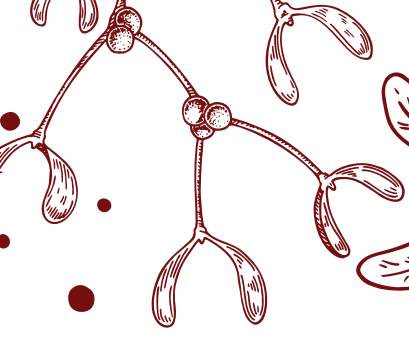
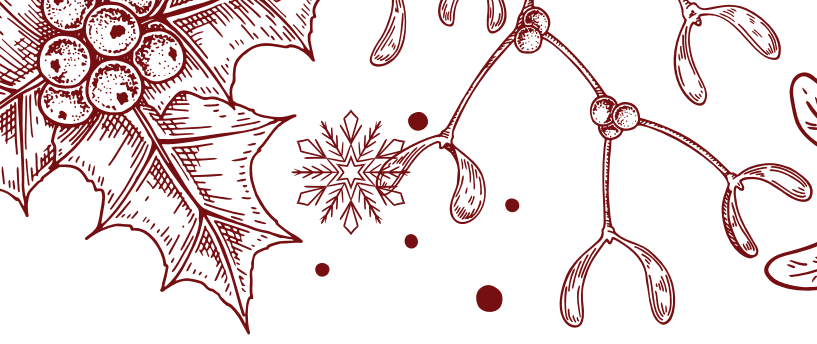




the Goat

RESTAURANT & BAR

FESTIVE DINNER MENU

26 For Two Course

30 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

Moel Y Ci Beet Cured Salmon

Whipped radish, cucumber, rye bread

MAINS

Pembrokeshire Turkey

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

20hr Beef Shin

Crispy Braised shin, celeriac puree, beef dripping pudding, 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

Winter Mille-Feuille

Iced berries, whipped cheesecake

Burnt Welsh Cream

Sesame tuille, cacen gri

“Caws” (cheese)

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

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

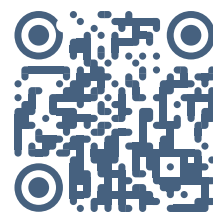
Food Allergies and Intolerances –
some of our food may contain allergens.

Please ask a member of staff for more information.





The Goat



JOIN OUR WIFI

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tables@thegoat-llandudno.co.uk

WWW.THEGOAT-LLANDUDNO.CO.UK