

THE
GOAT

CHELSEA

C H R I S T M A S S E T M E N U

3 course £40
Half bottle of house wine or Prosecco per person +£15
Half bottle of Moët Chandon Brut Imperial NV + £35

STARTERS

MACKEREL PÂTÉ

Served with warm sourdough bread.

SAUTTÉED MUSHROOMS (V/GF) +5 FRESH TRUFFLE

Served with mushroom cream and seasoned fennel

LAMB FILLET

Served with lamb jus.

MAINS

CHICKEN ROAST

Half roasted chicken served with beef fat potatoes, spiced glazed honey carrots, home made pigs in blanket, sautéed cabbage pancetta leeks, gravy and Yorkshire pudding.

PRIME RIB BEEF ROAST

32 day aged roasted beef served with beef fat potatoes, spiced glazed honey carrots, home made pigs in blanket, sautéed cabbage pancetta leeks, gravy and Yorkshire pudding.

PORK ROAST

Slow cooked pork belly served with beef fat potatoes, spiced glazed honey carrots, home made pigs in blanket, sautéed cabbage pancetta leeks, gravy and Yorkshire pudding.

SEA BASS ROAST

Served with beef fat potatoes, spiced glazed honey carrots, home made pigs in blanket, sautéed cabbage pancetta leeks, gravy and Yorkshire pudding. Subject to availability.

VEGAN ROAST (VE)

Served with roasted potatoes, spiced carrots, sautéed cabbage leeks, gravy and Yorkshire pudding.

SIDES

HOMEMADE
PIGS IN BLANKET 5.50

CLASSIC FRIES 5

TRUFFLE AND PARMESAN
FRIES 7.5

CRANBERRY AND SAGE
STUFFING 8

DESSERTS

CHRISTMAS PUDDING

Sticky sponge pudding made from mixed dried fruit, candied fruit peel, apple, citrus and a blend of spices. Served with a rich brandy sauce.

CINNAMON AND NUTMEG CREME BRÛLÉE (GF)

Our creamy cinnamon and nutmeg brûlée—a delightful twist on a classic dessert, crowned with a perfectly caramelized finish.

ICE CREAMS & SORBETS (V/VE/GF)

chocolate (ve)
vanilla bean (v)
mango sorbet (ve)
strawberry sorbet (ve)

We take pride in crafting culinary experiences with only the freshest, locally sourced ingredients. Our commitment to quality means that our dishes are subject to availability, ensuring that each plate is a testament to the vibrant flavors of the season. Thank you for joining us on this journey of culinary excellence, where every bite reflects our dedication to supporting local producers and delivering the finest dining experience.