



The Goblin Ha'

Country Pub ~ Restaurant ~ Rooms
www.goblinha.com

Christmas Day 2009

Cock a Leekie Soup
Festive Pate with Oatcakes & Onion Chutney
Baked Brie & Cranberry Puff Parcel (V)
Garlic Mushrooms on Ciabatta Toast (V)
Melon & Prawn Cocktail Marie-Rose

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**Forest Fruits & Champagne Sorbet**

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Traditional Roast Tom Turkey with Stuffing & Trimmings
Thyme Roasted Sirloin of Beef with Chestnut & Chive Butter
Braised Lamb Shank in a Red Wine Sauce
Fillet of Salmon Hollandaise with Asparagus
Chicken Breast stuffed with Mushroom & Chardonnay Sauce
Baked Brie & Beetroot Tart (V)

Served with a selection of Potatoes and Vegetables

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**Rich Christmas Pudding with Brandy Sauce**  
**Chocolate Fudge Cake & Ice Cream**  
**Sticky Toffee Chocolate Ice Cream Bombe**  
**Chocolate & Orange Marmalade Pudding**  
**Ice-Cream & Hot Chocolate Sauce**  
**Three Cheese, Rustic Bread & Oatcake Platter**

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Coffee, Mince Pies & Truffles

£42.50 per person (£18.50 under 12's)

Lunch Served 12 noon until 3.30 pm
Lounge Bar open from 11.00 am until 5.30 pm

