Christmas Fayre 2019
20th Nov to 31st Dec. Excl Christmas day & Boxing Day

Soup of Day (ve)
Cheddar scone with tomato chutney,
crispy bacon & poached egg

Haggis Stuffed Mushroom with rocket & vine cherry toms
Feta & Watermelon Salad with
Succulent Kalamata Olives
Prawn Cocktail & Smoked Salmon Avocado Boat
Duck Liver & chunky orange pate with melba toast

Traditional Christmas Turkey
Dinner with all the trimmings and more !
Mushroom Spinnach Wellington
served with Christmas roast trimmings
Monkfish with a seafood and tarragon
Cream sauce with new potatoes and Buttered Asparagus

Traditional Italian Neapolitan Pizza
Ask you server for the full pizza menu

From the grill enjoy an 8oz home-made beefburger
served with steak cut chips, Crispy Onions &
a tasty home-made relish

Traditional Christmas Pudding & Brandy Sauce
Coconut Mousse with Passion Fruit & Roasted Pineapple
Boozy Trifle – Christmas Sundae
Dark Chocolate Indulgence Cup
Ginger Bread Sponge Pudding & Custard

Coffee & Mince Pies

Lunch or Dinner: £25 per person

Please note: Lunch only service on Christmas Day,
Boxing Day and New Year’s Day.
Evening Service Only for New Years Eve.
Pre-Order is required for Christmas Day, Boxing Day,
New Year’s Eve and New Year Day,
and for all parties of 6 guests or more at anytime
for the Christmas Fayre Menu.

A la carte menu always available,
with the exception of
Christmas Day, Boxing Day,
New Year’s Eve & New Year’s Day
See our Vegetarian & Vegan menu
for alternative options

John, Tracey, Matt and all the staff
Wish You A
Very Merry Christmas !
and
A Happy New Year !

Christmas 2019
The Godstone Inn

The Green
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Christmas Day Lunch
Warm homemade bread with Olive Oil

Antipasto
Smoked Salmon and King Prawn Cocktail with avocado & a punchy homemade Marie Rose Sauce served with a Traditional Bloody Mary Shot
Sticky Chicken Wings (Honey Soya Garlic) with a zingy lime & sweet chilli dip
Panko coated deep fried Brie served with a homemade Christmas spiced Cranberry chutney (ve)
Asparagus with wild mushroom and Tarragon on homemade sourdough toast (ve)
Tomato and Red Lentil soup with pesto croutons
Filo Baked Figs with peppered goats cheese and toasted walnuts

Intermezzo
Lemon Sorbet with Mint Sugar

Principe
Traditional Christmas Roast with all the trimmings. Sliced Beef or Turkey
Mushroom & Spinach Wellington or Cranberry Chestnut nut-roast (ve)
Salmon en Croute served with crushed new potatoes and tenderstem broccoli with a rich seafood cream
Butternut Squash filled with Quinoa and a Beetroot Medley with a vibrant salad and thyme roasted new potatoes

Dolce
Traditional Christmas Pudding with Brandy Cream
Vanilla Panettone Cotta with a warm winter Berry compote
Sticky Toffee Pear Pudding with custard
Pistachio Chocolate Pots (ve) - Christmas Fruit Sundae
Christmas Fruit Pie & Double Cream

Formaggi
Cheeseboard and Crackers with homemade Chutney & Jams followed by Fudge, Mints and Truffle

Caffe
Tea, Coffee & homemade hot chocolate with warm mince pies

£70 Adults £30 Children
Please note a discretionary 10% service charge will apply

Boxing Day & New Year's Lunch
Grilled goats cheese with rocket, beetroot and Walnut salad dressed with a fresh raspberry vinaigrette (v)
Bubble & Squeak, Smoked Salmon, poached egg and Hollandaise sauce
Duck Liver and chunky orange pate with melba toast
Cheese Pot with a vibrant green crumb and dipping croute (ve)

Honey glazed ham with Cheddar mash, broccoli and an apple cider & wild mushroom sauce
28 day aged Beef Sirloin, with steak-cut chips, Portobella mushroom, roasted cherry tomatoes with a watercress and crispy onion garnish

Wild Mushroom, tofu & Spinach pie and mustard mash with traditional parsley liquor complemented with seasonal vegetables (ve)
Herb crusted Hake 'steak' with a caper and lemon butter, crushed new potatoes and peppered asparagus

Peppermint Hot Chocolate Cookies with Ice Cream
Gingerbread Cheesecake with Double Cream
Cherry, Cranberry & Pistachio crumble with custard
Roast Peach with crushed raspberries complimented with Meringue & Raspberry Sorbet

Tea and Coffee with warm mince pies

£30 Adults £16 Children
Please note a discretionary 10% service charge will apply

New Year's Eve
Warm bread Rolls and oil
Spinach and Broccoli Soup (ve)
Roasted Fennel, Apple & Sage on homemade multi seed toast. (ve)
Cheddar scone with tomato chutney, crispy bacon & poached egg
Salmon & Prawn fishcake with rocket and caper salad

Chicken Supreme in a bacon and mushroom sauce with thyme roasted new potatoes and asparagus
Rich Fish Pie with a herb and cheese mash, Broccoli and Chantenay Carrots
Minted Lamb Hot Pot with Mustard Mash and seasonal vegetables.
"The Great Godstone Green Vegetable" Pizza with homemade pesto and Pistachio Crumb

White Chocolate, Banana and toasted Almond Cheesecake with Double Cream
Lemon Meringue Snowballs with Lemon & Thyme short bread.
New Years Celebration Chocolate Tart with vanilla Ice Cream
Medley of Strawberry Jelly and Champagne Sorbet

Coffee & Petit Fours ~ Hat & Novelties
£60 per person
Please note a discretionary 10% service charge will apply