

New Year's Eve 2010

£95 per head

5 courses and dancing with
live music

canapés and champagne cocktails

pan roasted scallops, black pudding, cauliflower
puree

or

chicken and goose liver parfait, toasted brioche,
spiced pear chutney

or

baked goat's cheese, roast butternut squash
celeriac remoulade

roasted fillet of 28 day aged dedham vale beef,
creamed truffle potatoes, wild mushrooms, and
red wine sauce

or

fillets of sole with tiger prawn mousse, wilted
spinach, potato fondant and shellfish bisque

or

spinach, mushroom, potato and gruyere gratin,
braised baby vegetables, parsnip puree

tasting plate of desserts

or

individual cheese board

illy filter coffee & homemade petit fours

Carriages at 1 am with hot chicken consommé

booking terms and conditions

no pre orders will be required under any
circumstances all orders will be taken on arrival

strictly one bill per table/party

bookings are only secured by the payment of £10 per
person deposit, until this has been paid all bookings
will be treated as provisional

christmas day and new year's eve require a £20 per
person deposit

all deposits are non refundable

alteration to numbers must be made 24 hours in
advance otherwise the full price of the meal will be
charged

all prices include vat, however for parties of eight or
more a 10% discretionary service charge will be
added to the bill for your convenience.

lunch time bookings must vacate the restaurant no
later than 4.30pm



the fat goose

Christmas &
New Year's Eve
2010

reservations

01255 870 060

heath road, tendring, essex, co1 60bx
www.fat-goose.co.uk



the fat goose

I would like to invite you to celebrate a third Christmas with us, at The Fat Goose.

This year has been an exciting one for us here. April saw the launch of our new extension to the dining room providing a light and airy feel for an additional 60 diners. Also the overcrowding of the car park has been addressed with the creation of an additional 30 spaces.

The restaurant maintained its coveted "AA rosette" award for culinary excellence, as well as gaining a recommendation in "The Good Food guide".

I would like to thank everyone for their continued support throughout the year and look forward to

seeing you soon

Philip Hambrook-Moore

Chef Patron

to book simply telephone on
01255 870060

Christmas parties

£25 per head for 3 courses lunch & dinner

£20 per head for 2 courses lunchtime only

to start

terrine of capricone goat's cheese, celery and apples with a
toasted walnut and raisin salad "v"

spiced parsnip and russet apple soup

smoked chicken, bacon and caramelised baby onion salad
with honey and mustard dressing

layered salmon, prawn and sole with a lemon, dill cracked
pepper dressing

baked field mushroom with blue cheese, tomato and
spinach, brioche and parsley crumb "v"

pan fried pigeon breast, chicory and chestnut salad,
redcurrant dressing

to follow

medallions of turkey, pork and sage stuffing, bacon
wrapped chipolatas, goose fat roasted potatoes

pan fried fillets of sea bass, chorizo, red onions, peppers
and cherry tomatoes, parmentier potatoes

confit of barbary duck leg, braised red cabbage, garlic
creamed potato, roasted shallots

roast breast and leg of pheasant, savoy cabbage with
bacon and onions, gratin dauphinoise, madeira jus

dedham vale rump of beef, red wine sauce, mushroom and
onion fritter, grilled tomato, hand cut chips

wild mushroom and tarragon risotto, truffle oil, parmesan
crisp, rocket leaves "v"

all served with seasonal vegetables

to finish

homemade christmas pudding with brandy sauce

vintage stilton with biscuits, homemade bread and port jelly
pear and almond tart with vanilla crème anglaise

chocolate fudge brownie with pecan sauce, marmalade ice
cream

maple and walnut cheese cake with winter berry compote

home made ice creams and sorbets

Christmas day

£85.00 per person

canapés and champagne

on arrival

cauliflower velouté with truffle oil and cauliflower
beignet

crab and lobster gateaux with roasted butternut
squash and tarragon oil

organic free range turkey, bacon wrapped pork
chipolata, cranberry stuffing, goose fat roasted
potatoes

accompanied by - sprouts with chestnuts, honey
roast carrots and parsnips, braised red cabbage with
raisins

homemade christmas pudding flambéed

at your table, served with

brandy sauce

illy filter coffee

hand made petit fours

vegetarian alternatives are available by prior
arrangement