



The Goring

CHRISTMAS PRIVATE DINING MENU



Starters

Terrine of ham hock and rabbit, young vegetable salad, grain mustard cream	£15.00
Smoked parsnip soup, mushroom duxelle, Braddock Whites duck egg	£14.50
Cured organic salmon, rye bread, picked celery, pine nut, lemon mayonnaise	£17.00
Winter vegetables salad, walnut toast, truffled Windrush goat's curd mousse	£14.50



Main Courses

Cep risotto, onion crumb, Rachel cheese, sherry caramel	£30.00
Hereford beef Wellington, caramelised root vegetables, Madeira sauce	£45.00
Roast Cornish cod, caramelised cauliflower, cured ham, salsify, cider	£42.00
Roast Norfolk turkey, cranberry, parsnip, chipolata, sprouts, bread sauce	£43.00

Continued over



The Goring, 15 Beeston Place, London, SW1W 0JW
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Desserts

The Goring Christmas Pudding and brandy sauce	£15.00
Caramel éclair, stewed plums, cinnamon ice cream	£14.00
Lemon parfait, crispy meringue, grapefruit	£14.00
Milk chocolate and orange tart, mandarin sorbet	£14.00



Coffee and Petits Fours £5.50 per serving

Coffee and mince pies £6.50 per serving



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
THE GORING
LONDON

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