



The Goring

1910 - 2010

ONE HUNDRED YEARS

ONE FAMILY

Boxing Day Menu Sample Menu

Smoked middle white pork terrine, black pudding, quail egg, green sauce

Cured organic salmon, scrambled egg, smoked eel, watercress

Roast Norfolk Quail, chargrilled cabbages, poached lobster

Eggs Drumkilbo

Hereford beef tartare, wild mushroom salad, chives, truffle brioche

Salad of winter vegetables, Winrush goats curd, sweet onion dressing

Plaice fillet, braised lettuce, cucumber, potted shrimp butter

Hand dived scallop, crisp chicken wings, Jerusalem artichokes, hazelnut oil

Scottish Beef fillet, oxtail stuffed onion, salsify, bone marrow potatoes

Venison fillet, walnut, apple, game bun, celeriac, turnip greens

Cornish Monkfish, chargrilled leeks, razor clam, squid, shellfish broth

Brill fillet, buttered Dorset crab, braised fennel, crab bisque

Romney Marsh lamb, stuffed cabbage, aubergine rarebit, shallot puree, thyme

Glazed lobster omelette, duck fat chips, lobster ceasar salad

Cauliflower risotto, green grapes, chanterelle mushrooms, pine nut and chervil

From the trolley

George Adams honey glazed Lincolnshire gammon

Milk chocolate mousse, cream cheese ice cream, cinnamon biscuit

Lemon tart, citrus salad, earl grey meringue, natural yoghurt ice cream

Vanilla rice pudding, caramelized pear, malt ice cream, oats

Granny smith apple tart, buttermilk ice cream, honey butterscotch

Goring Christmas pudding, brandy sauce

Selection of British cheeses

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Coffee

Mince pies and petits fours

£140.00

Prices include VAT. An optional 12½% service charge will be added to your bill.
We respectfully ask you not to use your mobile phone in the Dining Room.

Please note that all menu items are subject to change based on availability