



The Goring

Christmas Day Menu 2023



Canapes

Duck liver terrine, quince, Szechuan pepper, yoghurt and pistachio brioche

Orkney scallop, winter squashes, vadouvan and whey sauce

The Drumkilbo, native lobster, roast tomato and quail egg

Gin cured BBQ trout, cucumber, caviar, creme fraiche and spiced shrimp

Acquerello risotto, roasted cep, winter truffle and confit clarence court yolk

Anjou pigeon, prune, stuffed cabbage, duck liver and truffle heritage potato

Roast Norfolk farm turkey with traditional garnishes and cranberry sauce

Aged Beef Wellington, glazed Roscoff onion, braised haunch, juniper and horseradish

Glazed dover sole, sweet chestnut, truffle, apple and artichokes

The goring native lobster omelette, triple cooked chips and gem salad

Goring Christmas pudding, candied orange, brandy cream

Winter spiced mille-feuilles, caramelised apple and cinnamon ice cream

Preserved black cherry baked Alaska and roasted almond

Selection of British cheeses from the trolley, wild honey and crackers

Coffee, mince pies, petit fours



The Goring Beeston Place London SW1W 0JW
+44 (0)20 7396 9000 reception@thegoring.com thegoring.com



Registered office: 15 Beeston Place, London, SW1W 0JW Registered No. 2887590 VAT Reg. No. 645 6327 26

