



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Duck Liver Parfait, Shallot Jam, Sourdough
Cured Chalk Stream Trout, Fennel, Pomegranate, Dill
Roast Beetroots, Fresh Figs, Sour Cherry Molasses

MAIN EVENT

Baked Brixham Cod, Jerusalem Artichokes, Crab Sauce
Roast Bronze Turkey, Pigs in Blankets, Chestnut Stuffing, Bread Sauce

Individually plated option for vegetarian guests:

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts
Braised Red Cabbage | Maple Glazed Carrots & Parsnips

SWEET THINGS

Flourless Chocolate Cake, Hazelnut Ice Cream
Amedei Chocolate Truffles

[Click for Calories](#)

CH

@THEGRAZINGGOATW1

THE GRAZING GOAT

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

95 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast

Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter

Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

MAIN EVENT

(please choose one option)

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel

or

Baked Whole Turbot, Clams, Samphire, Saffron Sauce

Individually plated option for vegetarian guests:

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts

Maple Glazed Carrots & Parsnips

SWEET THINGS

Chocolate & Chestnut Yule Log

Chocolate Truffles

[Click for Calories](#)

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Festive Cocktail *served on arrival*

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine *per person*

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Artichoke Fritters, Vegan Truffle Mayonnaise

Steak Tartare, Cured Egg Yolk, Truffle Mayonnaise, Beef-Fat Brioche

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast

Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter

Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

MAIN EVENT

(please choose one option)

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel

or

Baked Whole Turbot, Clams, Samphire, Saffron Sauce

Individually plated option for vegetarian guests:

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts

Maple Glazed Carrots & Parsnips

SWEET THINGS

Chocolate & Chestnut Yule Log

Chocolate Truffles

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

[Click for Calories](#)

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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness
Soda Bread *75 serves three to four*

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Cream *40 serves six to eight*

Mince Pies, Brandy Cream *4.5 per piece*

Seasonal Petit Fours *4.5 per piece*

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