

The Gojk

SET A £35

STARTERS

Lamb Croquettes with Chipotle mayo
or
Butternut Squash & Ginger Soup with Coconut cream



MAINS

The Gojk Pie with Buttered Chantenay Carrots
or
Roast Winter Squash with Salsa Verde



DESSERTS

Passion Fruit Brûlée
or
Amaretto Panna Cotta with Biscotti



DRINKS

Glass of Bubbly or a Soft X'mas Punch on arrival
Unlimited Still or Sparkling Water
Tea or Coffee at the end of the meal

The Gajk

SET B £48

STARTERS

Creamed Cauliflower Soup with Truffle oil & Chives
or
Baked Goat's Cheese with Red Onion Marmalade & Lavender



MAINS

Confit Duck Leg with Smoky Turkey Bacon & Braised Cannellini beans
or
Lentil & Cauliflower Curry with Coyo Yoghurt & Flatbread



DESSERTS

Almond Cake with Amaretto cream
or
Winter Fruit Crumble with Vanilla Crème Anglaise



DRINKS

Glass of Bubbly or a Soft X'mas Punch on arrival
Repos Bobal 2017 Red or Sutil Reserve 2018 Chardonnay
(1 Bottle for 3 people)
Unlimited Still or Sparkling Water
Tea or Coffee at the end of the meal

The Gajk

SET C £55

STARTERS

Seared Scallops with Chorizo & Smoked Paprika
or
Prawn Cocktail Salad with Avocado & Mary Rose sauce



MAINS

Iberico Pork cutlets with Castilian Potatoes & Basil Pesto
or
Wild Mushroom Risotto with White Truffle oil & Pecorino cheese



DESSERTS

Pecan & Bourbon Tart with Madagascan Vanilla ice cream
or
Steamed Chocolate Pudding with Vanilla Crème Anglaise



DRINKS

Glass of Champagne or a Soft X'mas Punch on arrival
Hacienda Abascal 2009 Tempranillo or *The Tea leaf* 2016 Chenin Blanc
(1 Bottle for 3 people)
Sparkling X'mas Cosmopolitan or Paris to Notredame
Unlimited Still or Sparkling Water
Tea or Coffee at the end of the meal

The Gajk

SET D £69

STARTERS

Grilled King Tiger Prawns

or

Beetroot Gravlax with Pickled Cucumber & Honey-Mustard vinaigrette



MAINS

Fillet of Beef with Dauphinoise Potatoes, Sauté Spinach & Beef jus

or

Monkfish Fillet with Saffron Mash & Shellfish Cream sauce



DESSERTS

Chocolate Fondant with Salted Caramel Ice cream

or

Sticky Toffee Pudding with Caramel sauce & Crème fraîche



DRINKS

Glass of Champagne or a Soft X'mas Punch on arrival

Hacienda Abascal 2009 Tempranillo or *The Tea leaf* 2016 Chenin
Blanc (1 Bottle for 3 people)

Sparkling X'mas Cosmopolitan or Paris to Notredame or Old
Fashioned (2 cocktails each)

Unlimited Still or Sparkling Water

Tea or Coffee at the end of the meal

The Gajk

DRINKS LIST

CHAMPAGNE

Sparkling

Riondo Collezione Prosecco NV, Italy
Castlenau Brut Reserve NV, France



WINE

White

Sutil Reserve 2018 Chardonnay
The Tea leaf 2016 Chenin Blanc

Red

Repos Bobal 2017 Red
Hacienda Abascal 2009 Tempranillo



COCKTAILS

Sparkling X'mas Cosmopolitan

Citrus Vodka, Gin, Crème de Cacao, Orange Liqueur, Cranberry juice & Sparkling water

Paris to Notre Dame

Vodka, St Germain liqueur, Elderflower liqueur, Lemon juice, Olive oil, Sparkling water

Old Fashioned

Buffalo Trace Bourbon, Orange liqueur, Angostura Bitters, Sugar