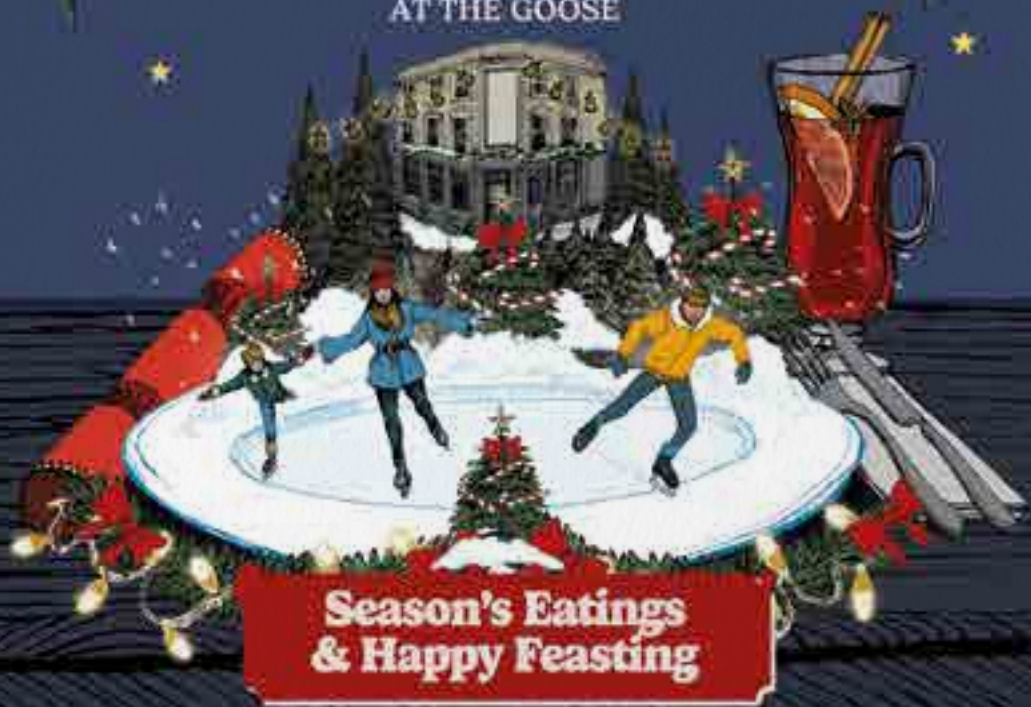


Simply having a
**Wonderful
Christmastime**

AT THE GOOSE



**Season's Eatings
& Happy Feasting**

Step into Christmas with us

There's nothing quite like Christmas with us – the laughter, the clink of glasses, the smell of good food drifting from the kitchen. This year, our chefs have put together festive menus full of traditional favourites, freshly prepared and served with care. Whether it's a cosy meal with family or a get together with friends, we'll take care of the cooking (and the washing up), so you can relax and enjoy the moments that really matter.

After all, Christmas is about good company, good food, and making memories you'll want to share again and again.

We look forward to welcoming you for the most wonderful time of the year.

The Early Birds...

Get your celebration booked in with us before 31st October and we will reward you and every guest in your party with a free £10 gift voucher each to spend in the pub.

All you need to do is book and pay your deposit in full by Friday 31st October to qualify. This offer is reserved for parties of 6 or more.

Don't miss out – book today. Terms and conditions apply.

Festive Menu

Available Thursday 27th November to Friday 2nd January



2 COURSES £24.50
3 COURSES £27.50
Pre-booking required

STARTERS

Prawn & Avocado Cocktail **GFA**

Marie Rose sauce, iceberg, brown bread & butter

Chicken Liver & Brandy Parfait **GFA**

onion marmalade, toast

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chives, sourdough, butter

Baked Camembert **V • GFA**

fig jam, walnuts, baked ciabatta

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels sprouts, pigs-in-blankets, red wine gravy

Roasted Sea Bream **GF**

crushed skin-on potatoes, tenderstem broccoli, lobster & white wine sauce

24-hour Cooked Beef Bourguignon **GFA**

mashed potato, curly kale, crispy onions

Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots, Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Lemon Tart **V**

raspberries, crème fraîche, raspberry compote

Boxing Day

Available on Boxing Day only



3 COURSES £29.25
Pre-booking required

STARTERS

Roasted Cauliflower & Truffle Soup **V • VEA • GFA**
toasted hazelnuts, butter, sourdough

Chicken & Ham Hock Terrine
piccalilli, ciabatta toast

Halloumi Fries **V • GF**
garlic yoghurt, pomegranate, parsley & mint

Crispy Squid
paprika, spring onion, chilli, aioli, lime

Crispy Pork Belly Bites
thai chilli honey, spring onion, chilli, sesame seeds

MAINS

Roast Turkey & Bacon Roulade
roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels sprouts,
pigs-in-blankets, red wine gravy

Fish & Chunky Chips **GF**
North Sea haddock, tartare sauce,
choice of garden peas or mushy peas

24-hour Cooked Beef Bourguignon
mashed potato, curly kale, crispy onions

Double-stacked Pair of 3oz beef Patties
toasted brioche bun, burger cheese, lettuce,
tomato, gherkin, burger sauce, skin-on fries

Pan-fried Cod Fillet
crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

**Butternut Squash, Lentil
& Almond Wellington** **VE**
roast potatoes, thyme-roasted carrots,
Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding **V • VEA**
custard or brandy sauce

Sticky Toffee Pudding **V**
clotted cream, salted caramel sauce

**Vegan Chocolate,
Vanilla & Cherry Cheesecake** **VE • GF**
vegan vanilla ice cream

Buffet Menu

Available Thursday 27th November to Friday 2nd January

6 ITEMS PP £13.50
8 ITEMS PP £17.50
12 ITEMS PP £25.50
Pre-booking required

Plant-based Slider **VE**
smoked Applewood, French's mustard
mayonnaise

Crispy Cornflake Crumb Halloumi Fries **V • GF**
fig jam

Lamb Koftas
mint yoghurt

Beer-battered Haddock Goujons **GF**
tartare sauce

Smashed Burger Slider
mini brioche, American cheese

Roast Turkey Roulade
cranberry sauce

Mini Scampi
tartare sauce, skin-on fries

Mushroom & Crumbly Blue Arancini **VE • GF**

Honey & Mustard-glazed Pigs-in-Blankets

Roast Potatoes **V • GF**
dipping gravy

Sage & Onion Sausage Roll

Vegan Sausage Roll **VE**

Caramelised Onion Hummus **VE**
toasted ciabatta crostini

Tempura Prawns
sweet chilli sauce

Chocolate Brownie Bites **V • GF**

Mini Mince Pies **V**

Skin-on Fries **VE**

Chunky Chips **V**
mayonnaise

Onion Rings **V**

Garlic Bread **V**



Drinks Packages

Available Thursday 27th November
to Friday 2nd January
Pre-booking required

WINES

Premium

x3 £67.00 • x6 £132.00

**Pinot Grigio,
Marchesi Ervani**
Venezie, Italy (Ve)

Merlot, Santa Rita
Central Valley, Chile

**Pinot Grigio Rosato,
Marchesi Ervani**
Venezie, Italy (Ve)

Luxury

x3 £95.00 • x6 £189.00

**Sauvignon Blanc,
Petal & Stem**
Marlborough, NZ (Ve)

Malbec, Alamos Mountain
Uco Valley, Argentina (V)

**Château de Berne,
Esprit Méditerranée, Rosé**
Provence, France

Fizz

x3 £77.00 • x6 £153.00

**Prosecco Brut DOC,
Pontebello**
Veneto, Italy (Ve)
Soft but lively peach
and pear flavours

COCKTAILS

x8 £60.00 • x12 £90.00

Choose from one of our delicious cocktails below

Cran-Merry Fizz

Disaronno amaretto, cranberry juice and Prosecco

Santa Sangria Spritz

Burnt Faith brandy, mulled wine, orange juice
and Schweppes lemonade

Christmas Cracker

Dutch Barn Vodka, Disaronno
amaretto, lemon and cranberry juice

Aperol Spritz

Aperol, Prosecco, soda



BEER BUCKET

x5 bottles £21.00

Choose from:

Sol 330ml

Heineken 0.0 330ml

Birra Moretti Bottle 330ml

Daura Damm (GF) 330ml



CIDER BUCKET

x5 bottles £25.00

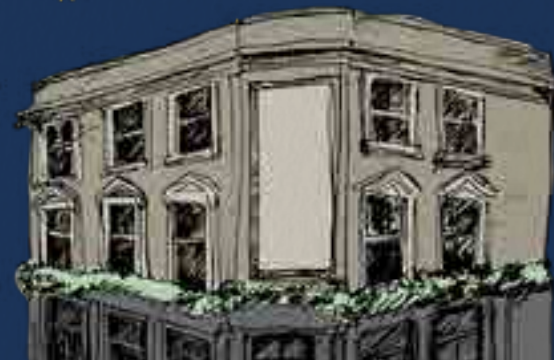
Old Mout Flavoured Ciders

New Year's Eve

SEE IN 2026 IN STYLE WITH US!

Speak to a member of the team, check our socials
or look out for emails with all the details of what we
have planned for a fun and exciting NYE!

Out with the old and in with the New Year



Book Now

Booking your Christmas celebration with us could not be simpler.



Follow these 3 easy steps

1. Scan the QR code below or visit our website at www.goose-fulham.com/promotions/christmas
2. Select the date/menu required
3. Confirm the number of guests

In order to secure your booking you will need to pay a deposit.

Festive Menu - £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day.

Buffet Menu – Minimum of 8 people, deposit of £10pp required

Drinks Packages – payment required upon order receipt

Boxing day - £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day

Upon receipt of your deposit payment you will receive a confirmation email and a pre booking form to select your menu choices for the day. Alternatively you can speak to a member of the team who will assist you with your booking in person.

Don't forget! Book and pay your deposit by Friday 31st October and you and each of your party will receive a **£10 gift card** to use in our pubs as part of our early bird offer so book as soon as possible!

EARLY BIRD TERMS & CONDITIONS

1. The Early Bird offer is available for parties of 6 or more.
2. Applies to bookings made from the following menus: Festive Menu, and Boxing Day.
3. Guests must be 18 years or older to qualify.
4. Bookings and deposits must be made by Friday 31st October 2025 to qualify.
5. A pre-order form must be completed, including the email address of each eligible guest.
6. It is the responsibility of the person making the booking to collect and provide these email addresses.
7. Each qualifying guest will receive a £10 gift voucher.
8. Vouchers are sent by email only (no paper or cash alternative available).
9. Each voucher is valid from 2nd January to 31st January 2026.
10. Only one voucher per transaction may be used.
11. Management reserves the right to amend or withdraw the offer at any time.

CHRISTMAS BOOKING TERMS AND CONDITIONS

For customers dining off the set Festive menus a deposit of £10pp is required to confirm booking. Full payment is required on the day of event. We may ask for additional pre-payment for substantial pre-ordered food and drink. Your deposit is fully refundable up to 28 days before your booking date. Your deposit will be deducted from your final bill. Unfortunately, we cannot accept payments by cheque. The balance is payable on the day of your booking via card, or you can pre-pay if you wish. Please supply full menu choices via our online pre-ordering system no later than 10 days in advance and please advise us of any special dietary requirements. Amendments to guest menu choices may be made up to five working days before your booking date, preferably earlier. Christmas Day bookings require a deposit of £20pp to secure. Full payment is required in full no later than Monday 2nd December. Cancellation policy – your payment is fully refundable up to 10 days prior to your booking date.

MENU TERMS & CONDITIONS

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free: V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free.

For full allergy information scan the QR code or speak to a member of the team. Dishes may contain nuts or nut traces. Fresh fish may contain bones. Weights are shown uncooked. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing.

Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

