



Two courses - £25.00 Three Courses - £32.00

STARTERS

SOUP OF THE DAY (v/gfo)

Served with garlic & rosemary focaccia

SOUTHERN FRIED CHICKEN BITES (gf)

Served with sweet chilli glaze & spring onions

CHINESE SALT & PEPPER CALAMARI (gf)

Wok finished with chilli, spring onions & Asian spices

CURRIED CARROT FRITTERS (v/vg/gf)

Mint & lime yoghurt, coriander, chilli

MAIN COURSE

PAN SEARED SALMON SUPREME (gf)

Salmon fillet, crushed herb & lemon new potatoes, tender stem broccoli, prawn, white wine & tarragon cream sauce, crispy capers, herb oil

SLOW BRAISED BLADE OF BEEF (gf)

Dauphinoise potato, savoy cabbage, green beans, soubise sauce & bordelaise

CHICKEN BALLOTINE (gf)

Smoked bacon wrapped chicken breast filled with goats' cheese & griddled mediterranean vegetables, fondant potato, roasted red pepper & tomato velouté, basil pesto

CHICKPEA TAGINE (v,vg,gf)

Chickpeas, courgettes & peppers with apricots & tomatoes in a warm Moroccan spiced sauce, lemon & herb couscous, minted yoghurt, flatbread

DESSERTS

ORANGE CRÈME CARAMEL CHEESECAKE (v)

Biscoff crumb, honeycomb ice cream

STICKY TOFFEE & BANANA PUDDING (v)

Vanilla ice cream, toffee sauce, caramelised banana

DARK CHOCOLATE MARQUISE (v/gf/vg))

Berry compote, raspberry sorbet

CHEESEBOARD (2.75 supplement) (gfo/v)

Mature cheddar, Long Clawson Stilton & French Brie served with red onion jam, grapes & artisan crackers

v|vegetarian. gf|gluten free. gfo|gluten free option. vg|vegan. vgo|vegan option

PLEASE READ THE TERMS & CONDITIONS OF OUR LARGE GROUP BOOKINGS -

A few points to note about your group reservation:

- The time you book in with the team is your designated arrival time. If you plan to arrive before this time to set up the tables with any decorations or place settings, please request this with the team so we can make time provision for this – there may be reservations on your tables immediately prior to your arrival!
 - We kindly ask that pre orders are sent to us on email at least 1 week prior to your reservation with each guest name against their food choices to help us with service.
 - Pre orders must include any important information on any guests' specific allergies or dietary requirements – please feel free to contact the team and discuss these with us!
 - If guests do not attend the meal and the Goodliffes team receive no prior information regarding this at least 48 hours prior, the food will be served and charged for in full.
 - We do allow table decorations but strictly no table confetti, helium balloons, table runners etc are fine
 - Depending on reservation size, we may ask for a seating plan.
 - We allow celebration cakes to be brought in and served without a supplementary charge
 - Deposits are subtracted from the final bill, but your deposit is non-refundable should the booking be cancelled within a week of your reservation date.
 - On large group bookings one final bill will be issued – if you need to make alternative payment arrangements this must be discussed with the restaurant team prior to your meal
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- Unlike most, Goodliffes does not add a flat rate service charge to large bookings! If you enjoy your evening, please leave us a nice review!