



GOOSE BOX MENU

Easter

Starter:

Organic sourdough bread with whipped butter
Smoked fish platter (halibut, trout, salmon, mackerel) from Severn and Wye
Burrata with wild garlic pesto

Mains:

Peter Hannan's salt aged Rack of Lamb with mint sauce
Goose fat potatoes
Gravy
Purple sprouting broccoli with anchovy and garlic butter

Desserts:

Iced carrot cake for two
Easter egg truffles

Wine:

Côtes du Rhône, Vignobles Gonnet, Rhône Valley 2018
Beautiful, garnet red in colour with violet, chocolate and dried herb notes on the nose. More of the same on the palate, balanced perfectly with spicy liquorice, dark fruit and a fresh acidity. Rustic, yet elegant on the finish, this wine is exceptionally well made.

Cocktail for 2:

White Chocolate and Orange Alexander
A rich, chocolatey aperitif or digestif, boozy and delicious, perfect as an Easter serve.

£125 order [HERE](#)

...or we can do a 'food only' Goose Box at £ £85
delivery within London included, an additional £15 for elsewhere in the UK

Please check website for new Goose Box weekly menus to be posted early next week.

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