



Welcome

REGIONAL | COZY | FROM THE HEART

## Roast goose for the pre-Christmas & Christmas season to pick up from home

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- only possible on pre-order from 11.11. to 24.12. -  
Please note with your pre-order that we need at least 3 days preparation time.

For the oven-fresh roast goose  
we can gladly do some of the work for you.  
(1 goose enough for about 6 people)

We pre-stuff and pre-cook the goose and then you can finish cooking the roast at home.

### Instruction:

- unpack the goose and place it in a roasting pan
- cook in the oven for approx. ½ h at 160°C, circulating air.
- then roast for about ¾ h at 210°C with top heat until nice and crispy.
- simply heat the provided sauce in the pot or in the bag in a water bath  
(if necessary, add some liquid and mix with a blender stick)

Ready to serve!

We can also prepare vacuum-packed side dishes for you:

- Napkin dumplings (3 pieces) 4.- €
- Potato dumplings slices (3 pieces) 4.- €
- Spicy red cabbage 5.- €
- Glazed chestnuts or chestnut puree 4.- €  
... each per serving.

The price per oven-ready and pre-cooked goose is 150.- €. (We can accept orders until the 20<sup>th</sup> of December, 2 pm).

The last pickups right before Christmas are possible until the 24<sup>th</sup> of December 2022, 1pm.  
24.12. & 25.12 we're closed.

Your team from Wirtshaus Garbe