



THE GOLDEN FLEECE

CHRISTMAS MENU

Available from 1st December – 30th December
(excluding 25th and 26th December)

£27.95 per person for three courses & coffee

£22.95 per person for two courses & coffee

PLUS 10% SERVICE ADDED TO FINAL BILL

Please notify us of any allergies or food intolerances.



WINNERS OF TWO
PRESTIGIOUS AWARDS
PUB OF THE YEAR
& FAMILY DINING

STARTERS

Salad of smoked salmon
and golden beetroot
with vodka and horseradish crème fraiche

GF DF Available

Home-made cream of celeriac,
caraway and chestnut soup
served with a warm ciabatta roll

GF DF Available

Golden Fleece smokey – flaked smoked haddock
topped with tomato concasse
and melted cheese, served with granary toast

GF

Twice baked mushroom and thyme soufflé
with a sherry cream sauce

GF

Duck and pork terrine with cranberries
wrapped in smokey bacon
served with our spiced apple and honey chutney and croutes

GF DF

MAIN COURSE

Roast turkey breast with stuffing
& sausages wrapped in bacon
with vegetables, roast potatoes and gravy

GF DF & vegetarian 5-nut roast available

Beetroot, brie and walnut wellington
with a Madeira sauce

Cod fillet baked and served with a
cockle and caper butter sauce

GF

Breast of chicken with a mushroom,
bacon and parsnip stuffing
with a leek and white wine cream sauce

GF DF Available

Cider baked ham hock
served with a toasted bread sauce

GF DF Available

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES
AND POTATOES

DESSERTS

Chocolate brownie trifle
with Baileys and Maltesers

Greek yogurt and honey pannacotta
topped with spiced cranberries and cinnamon palmier

GF Available

Individual orange tart
served with gingerbread syrup and clotted cream

GF Available

Pannetone and pear bread pudding
served with amaretto cream sauce

GF DF Available

Christmas pudding
topped with brandy sauce

GF DF Available

COFFEE

Mince pies
& Coffee

GF DF Available

CHRISTMAS MENU BOOKING FORM



**THE GOLDEN
FLEECE**

Contact name: _____

Contact number: _____

Number of people dining: _____

Date & time: _____

Contact email: _____

Name

	STARTER					MAIN COURSE					DESSERT					
	Salad of smoked salmon and golden beetroot	Home-made cream of celeriac, caraway & chestnut soup	Flaked smoked haddock topped with tomato concasse	Twice baked mushroom and thyme soufflé	Duck and pork terrine with cranberries & smokey bacon	Roast turkey breast with stuffing & sausage wrapped in bacon	Beetroot, brie and walnut wellington	Cod fillet baked and served with a cockle and caper butter sauce	Breast of chicken with a mushroom, bacon and parsnip stuffing	Cider baked ham hock	Five nut roast	Chocolate brownie trifle	Greek yogurt and honey pannacotta	Individual orange tart	Pannetone and pear bread pudding	Christmas pudding
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Total of each choice:																

Please indicate in food choice box if Dairy Free (DF), Gluten Free (GF), Nut Free (NF) or Egg Free (EF). If you have any other allergies or special dietary requirements please contact us on 01920 823555