

CHRISTMAS OPENING HOURS

CHRISTMAS CAROLS
Monday 17th Dec @ 8.00pm

CHRISTMAS EVE
Food served 12.30pm - 3.00pm
Food served 6.30pm - 9.00pm
Bar open all day

CHRISTMAS DAY
Closed

BOXING DAY
12.00 noon - 3.00pm for drinks only
Closed in the evening

27TH DEC - 30TH DEC
Open as usual

NEW YEAR'S EVE
Food served 12.00 noon - 3.00pm
Closed 5.00pm - 7.00pm
Open 7.00pm – Early hours

NEW YEAR'S DAY
Comfort food served 12.00 noon - 4.00pm
Closed in the evening

2ND JAN 2018
Open as usual

WELCOME TO



**THE GOLDEN
FLEECE**
BRAUGHING

THIS FESTIVE SEASON



THE GOLDEN FLEECE

BRAUGHING

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.
£10 deposit per person.

STARTERS

Whisky and orange marinated hot-smoked salmon

with oatcakes and a sour-cream and chive dip

GF **DF** Available

Home-made cream of leek and stilton soup

with crispy fried leeks, 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

Pesto and mozzarella stuffed Portobello mushroom oven-baked and served with a rocket salad

GF

Chicken, venison, cranberry and pistachio terrine wrapped in bacon

served with our Christmas 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

Parsnip and pecan bake

with a rich Madeira cream sauce

GF **DF** available

Herb roasted sea bass fillet

on a warm potato and crème fraiche salad

GF **DF** available

Breast of chicken with a cream cheese and herb stuffing wrapped in prosciutto with a white wine and cranberry sauce

GF **DF** Available

Pot roast Gressingham duck leg braised with chestnuts and mulled wine

GF **DF** Available

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES
AND POTATOES

DESSERTS

Spiced chocolate pot with sherry syrup and home-made cranberry & macadamia biscotti

GF with shortbread

Gingerbread, caramel and pear trifle

GF **DF** Available

Orange and date sticky toffee pudding with Grand Marnier custard

DF Available

Apple and cinnamon baked cheesecake with caramelised apple slices and vanilla ice-cream

GF **DF** Available

Christmas pudding topped with brandy sauce

GF **DF** Available

COFFEE

Mince pies & Coffee

GF **DF** Available

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

