



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.



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

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

CHRISTMAS MENU BOOKING FORM



THE GOLDEN FLEECE
BRAUGHING

Contact name: _____

Contact number: _____

Number of people dining: _____

Date & time: _____

Contact email: _____

Name

	STARTER					MAIN COURSE					DESSERT					
	Whisky and orange marinated hot-smoked salmon	Home-made cream of leek and stilton soup	Flaked smoked haddock topped with tomato concasse	Pesto and mozzarella stuffed Portobello mushroom	Chicken, venison, cranberry and pistachio terrine	Roast turkey breast with stuffing & sausage wrapped in bacon	Parsnip and pecan bake with a rich Madeira cream sauce	Herb roasted sea bass fillet	Breast of chicken with a cream cheese and herb stuffing	Pot roast Gressingham duck leg	Five nut roast	Spiced chocolate pot with sherry syrup	Gingerbread, carame and pear trifle	Orange and date sticky toffee pudding with Grand Marnier custard	Apple and cinnamon baked cheesecake	Christmas pudding topped with brandy sauce
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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