



The Golden Fleece



Pub and Dining Rooms
BRAUGHING

CHRISTMAS MENU

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

£29.50 per person for three courses & coffee

£24.50 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.



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BRAUGHING

STARTERS

Pork belly, prune and herb terrine
served with granary toast and our
home-made chutney

DF **GF** Available

Home-made beetroot and apple soup
topped with caraway crème fraiche
served with a warm ciabatta roll

GF **DF** & Vegan available

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

GF

Salad of roasted butternut squash
with bocconcini mozzarella, pecans
and a sherry & thyme dressing

GF **DF** & Vegan available

MAIN COURSE

Roast turkey breast with stuffing, Clarkes of Ware chipolatas wrapped in bacon
with vegetables, roast potatoes and gravy

GF **DF** & vegetarian/vegan 5-nut roast available

Sweet potato, chickpea, chestnut and harissa baklava
with a roasted pepper sauce

DF & Vegan available

Individual fish pie with prawns and egg
served with a pea soup shot

GF **DF** Available

Rosemary roasted chicken breast
with cannellini beans and roasted
garlic in a tomato sauce

GF **DF** Available

ALL SERVED WITH A SELECTION OF
FRESH VEGETABLES AND POTATOES

DESSERTS

Lemon pannacotta
topped with forest fruit compote
and served with our shortbread

GF **DF** Available

Baked sherry trifle cheesecake
with tipsy cream and raspberry coulis

Coffee, Biscoff and Kahlua
terrine with salted caramel sauce

GF **DF** & Vegan available

Christmas pudding
topped with our brandy sauce

GF **DF** & Vegan available

COFFEE

Mince pies & Coffee

GF **DF** & Vegan available

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BRAUGHING

Name

CHRISTMAS MENU BOOKING FORM

Contact name: _____

Contact number: _____

Number of people dining: _____

Date & time: _____

Contact email: _____

	STARTER				MAIN COURSE				DESSERT			
	Pork belly, prune and herb terrine served with granary toast and our home-made chutney	Home-made beetroot and apple soup topped with caraway crème fraiche served with a warm ciabatta roll	Golden Fleece Smokey – flaked smoked haddock topped with tomato concasse and melted cheese, served with granary toast	Salad of roasted butternut squash with bocconcini mozzarella, pecans and a sherry & thyme dressing	Roast turkey breast with stuffing, Clarke's of Ware chipolatas wrapped in bacon, vegetables, roast potatoes and gravy	Sweet potato, chickpea, chestnut and harissa baklava with a roasted pepper sauce	Individual fish pie with prawns and egg served with a pea soup shot	Rosemary roasted chicken breast with cannellini beans and roasted garlic in a tomato sauce	Lemon pannacotta topped with forest fruit compote and served with our shortbread	Baked sherry trifle cheesecake with tipsy cream and raspberry coulis	Coffee, Biscoff and Kahlua terrine with salted caramel sauce	Christmas pudding topped with our brandy sauce
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