



# The Golden Fleece



Pub and Dining Rooms  
BRAUGHING

# CHRISTMAS MENU

Menu available from 2nd December – 30th December  
(excluding 25th & 26th December)  
Mondays & Tuesdays available for 16 people or more

£35.95 per person for three courses & coffee

£29.95 per person for two courses & coffee

PLUS 10% SERVICE ADDED TO FINAL BILL

Please notify us of any allergies or food intolerances.  
£15 deposit per person.



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## STARTERS

Venison, red wine and green peppercorn terrine with beetroot and horseradish chutney served with toasted bread

**GF DF** Available

Home-made 'bloody mary' soup - a lightly spiced tomato soup with celery and a splash of vodka 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**

Smoked salmon marinated with orange and fennel seeds served with a pickled fennel salad and rye bread

**GF DF** & Vegan available

## MAIN COURSE

Roast turkey breast with stuffing, Cumberland chipolatas wrapped in bacon vegetables, roast potatoes and gravy

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

Puff pastry shell filled with sauteed leeks and diced Quorn in a white wine and herb cream sauce

Vegan **DF** Available

Pan-fried trout fillet on a pea and chorizo fricassee with a caper and white wine dressing

**GF DF** Available

Medallions of pork fillet with a cider mushroom and sage cream sauce

**GF DF** Available

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES AND POTATOES

## DESSERTS

Cranberry curd tartlet served with cinnamon chantilly cream

Individual espresso martini tiramisu

**DF**

Chocolate truffle torte with kirsch soaked cherries almond praline and Amaretti cherry ice-cream

**GF DF** 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			
	Venison, red wine and green peppercorn terrine with beetroot and horseradish chutney served with toasted bread	Home-made 'bloody mary' soup - a lightly spiced tomato soup with celery and a splash of vodka served with a warm ciabatta roll	Golden Fleece smokey – flaked smoked haddock topped with tomato concasse and melted cheese, served with granary toast	Smoked salmon marinated with orange and fennel seeds served with a pickled fennel salad and rye bread	Roast turkey breast with stuffing, Cumberland chipolatas wrapped in bacon, vegetables, roast potatoes and gravy	Puff pastry shell filled with sauteed leeks and diced Quorn in a white wine and herb cream sauce	Pan-fried trout fillet on a pea and chorizo fricassee with a caper and white wine dressing	Medallions of pork fillet with a cider, mushroom and sage cream sauce	Cranberry curd tartlet served with cinnamon chantilly cream	Individual espresso martini tiramisu	Chocolate truffle torte with kirsch soaked cherries, almond praline and Amaretti cherry ice-cream	Christmas pudding topped with our brandy sauce
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