



New Year's Eve Menu 2024

~ Starters ~

PAN-SEARED KING SCALLOPS ON A BED OF CELERIAC PUREE WITH BLACK PUDDING CRUMBS (DF/GF WITHOUT BLACK PUDDING)

BAKED PORTOBELLO MUSHROOM FILLED WITH TRUFFLED GARLIC AND HERB CHEESE, TOPPED WITH PANKO CRUMBS AND DRIZZLED WITH TRUFFLE OIL (DF & GF AVAILABLE)

DUO OF VENISON AND HERITAGE BEETROOT CARPACCIO – HERB CRUSTED VENISON FILLET AND GOLDEN BEETROOT WITH A LIGHT BEETROOT AND HORSERADISH CRÈME FRAÎCHE DRESSING (GF/ DF AVAILABLE)

LAYERED VEGETABLE TERRINE WITH COURGETTES, TOMATOES AND PETIT POIS SERVED WITH A ROASTED RED PEPPER AND BASIL DRESSING AND WARM BREAD (DF)

~ Sorbet course ~

LEMON SORBET WITH A SPLASH OF ORANGE VODKA (GF/DF)

~ Main course ~

OUR PORCHETTA SLOW ROASTED WITH FENNEL SEEDS, GARLIC AND ROSEMARY SERVED WITH HONEYED CHANTENAY CARROTS AND A MADEIRA SAUCE (GF/DF)

TOURNEDOS OF BEEF FILLET WRAPPED IN PANCETTA WITH AN OYSTER MUSHROOM AND PORT SAUCE SERVED WITH DAUPHINOISE POTATOES (GF/DF AVAILABLE)

CHARGRILLED BUTTERNUT SQUASH ON A BED OF GARLIC AND THYME PUY LENTILS WITH A HARISSA YOGURT AND TOASTED PUMPKIN SEEDS (GF/DF/VEGAN)

INDIVIDUAL MONKFISH WELLINGTON ENCASED IN PUFF PASTRY ALONG WITH LIGHTLY CURRIED RICE SERVED WITH A SPICED CREAMY COCONUT SAUCE (DF)

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES AND POTATOES (NEW POTATOES AVAILABLE FOR DF)

~ Desserts ~

TRIO OF CRÈME BRÛLÉE - VANILLA, COFFEE AND PISTACHIO SERVED WITH PISTACHIO CANTUCCINI BISCOTTI (GF & DF AVAILABLE WITH SHORTBREAD)

WHISKY, GINGER AND CARAMEL SPONGE PUDDING SERVED WARM WITH CLOTTED CREAM

TURKISH DELIGHT CHEESECAKE TOPPED WITH MERINGUE KISSES AND SERVED WITH RASPBERRY MOCHI ICE-CREAM

INDIVIDUAL PINA COLADA ICE-CREAM COATED IN TOASTED COCONUT WITH A PINEAPPLE SALSA (GF/DF AVAILABLE)

VEGAN DESSERTS AVAILABLE ON REQUEST

~ Coffee and truffles ~

~ Fireworks at midnight ~

DISHES MARKED (GF) ARE AVAILABLE GLUTEN FREE
DISHES MARKED (DF) ARE AVAILABLE DAIRY FREE – PLEASE REQUEST THESE WHEN ORDERING
IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS, PLEASE LET A MEMBER OF STAFF KNOW

£49.50 PER PERSON – 4 COURSES & COFFEE
£42.00 PER PERSON – 3 COURSES (INCLUDING SORBET) & COFFEE
PLUS 10% SERVICE ADDED TO FINAL BILL

The Golden Fleece, 20 Green End, Braughing, Nr Ware, Herts. SG11 2PG