



The Golden Fleece



Pub and Dining Rooms
BRAUGHING

CHRISTMAS MENU

Menu available from 2nd December – 30th December
excluding 25th & 26th December.

Mondays and Tuesdays available for groups
of 15 people or more.

£39.95 per person for three courses

£33.95 per person for two courses

PLUS 10% SERVICE ADDED TO FINAL BILL

Please notify us of any allergies or food intolerances
£20 deposit per person

STARTERS

Sweet potato and cranberry fritters
served a sweet & sour dipping sauce

GF DF

Home-made roasted parsnip soup with
a hint of wholegrain mustard, topped
with crispy leeks and served with a
chunk of warm ciabatta

GF DF & Vegan available

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

GF

Duck, chicken and apple rillettes served
with warm bread and fig relish

GF DF

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)

Chestnut, squash and celeriac
bake served with a rosemary and
white wine cream sauce

GF DF & Vegan available

Roasted salmon fillet with a herb crust
and brown shrimp butter

GF DF

Pork shoulder steak slow-baked with
clementines, madeira and cinnamon

GF DF

ALL SERVED WITH A SELECTION OF FRESH
VEGETABLES AND POTATOES

DESSERTS

Baked eggnog cheesecake with whipped
crème fraîche, honey and nutmeg

Orange pannacotta with redcurrants,
crystallised ginger and our
homemade shortbread biscuits

GF DF

Dark chocolate torte and cherry compote
drizzled with white chocolate sauce
accompanied with mascarpone

GF DF available

Christmas pudding topped
with our brandy sauce

GF DF & Vegan available

COFFEE & TEA

(£3 supplement)

Mince pies **GF DF** & Vegan available
& filter coffee or breakfast tea