

THE GOLDEN HEART INN

Nettleton Bottom,

Birdlip,

Gloucester.

GL4 8LA

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Dear Sir/Madam,

Thank you for your enquiry. Please find attached our Christmas menus, available from the beginning of November. We can offer private dining facilities and extra dietary requirements can be arranged with prior notice. Tables will be laid and include Christmas crackers.

Please complete the booking form and return to us to confirm your booking. A deposit is required with the confirmation of £5.00 per person.

We would be most grateful if you would send us your menu choices one week before the booked date.

If we can be of any further service, please do not hesitate to contact us.

Many thanks

Yours Sincerely

Catherine Stevens

Booking Confirmation Slip

Contact Name:

Address:

Telephone Number:

E-mail:

No's in Party

Date of Party:

Time of Party:





CELEBRATION MENU

**Black Tiger Prawns cooked in Chilli, Lemon & Garlic Butter
Hog Roast & Apple Pate with Sourdough Toast
*Honey Infused Baked Camembert with Fig Relish
Black Pudding & Apple Bon Bon with Balsamic Glaze*



**Ostrich Steak with Juniper Berry Glaze
*Whole Partridge with Crispy Pancetta & Red Wine & Garlic Jus
Venison Cobbler with Cheddar & Chive Dumplings
*Seared Sea Bass with a Pesto Crust
*Roasted Rump of Lamb with Lamb & Bean Ragù
All served with roast potatoes & platters of mixed vegetables.*



**Christmas Pudding with Brandy Sauce
*Local Cheese Board with Crackers & Caramelised Apple & Red Onion Chutney
Salted Caramel & Hot Chocolate Fondant
White Chocolate & Raspberry Panna Cota
Red Velvet Cheesecake*



Coffee & Mince Pies

2 courses £22.95

3 courses £26.95

**= Gluten Free Please State When Ordering*



PARTY MENU

**Parsnip, Carrot & Cumin Soup*

Grilled dates Wrapped in Bacon with Whole Grain Mustard Sauce

Red Velvet & Kuro Charcoal Breaded Prawns with Garlic Aioli

**Chicken Satay*



Buttered Turkey Crown served with pigs in blankets sage & cranberry stuffing

**Slow Roasted Maple Glazed Pork Belly with Srumpy Cider & Apple sauce*

Cotswold Steak & Kidney Suet Pudding

Mixed Fish Pie with Sweet Potato Mash Topping

Kangaroo & Jalapeno Burger in a Brioche Bun with Real Ale & Apple Chutney



**Christmas Pudding & Brandy Sauce*

Bailey Covered Chocolate Profiteroles

**Sticky Toffee Pudding with Custard*

**Baked Rhubarb & Custard Crumble Cheesecake*



Coffee & Mince Pies

2 courses: £17.95

3 courses: £22.25

**= Gluten Free Please State When Ordering*



VEGETARIAN & VEGAN MENU

**Vegan Parsnip, Carrot & Cumin Soup*

Smoked Applewood & Pear Chutney Souffle

Vegan Vegetable Money Bags

**Vegan Anti Pasti (Roasted Peppers, Artichoke Heat, Olives Beetroot Houmous)
with Cracker Breads*



**Vegan Nut & Apricot roast with vegan gravy*

**Vegan Roasted Butternut Squash, Red Onion & Cranberry Tagine
Roasted Cauliflower, Bombay Potato with Coriander & Lentil Dahl*

**Halloumi, Aubergine & pepper Stack with Tomato & Basil
Creamy Vegan turkey, Celeriac, Smoked Garlic & Sherry Pie*



**Christmas Pudding & Brandy Sauce*

Vegan Belgian Chocolate & Raspberry Torte

Vegan Lemon Cheesecake

Bailey Covered Chocolate Profiteroles



Coffee & Mince Pies

2 courses: £17.95

3 courses: £22.25

**= Gluten Free Please State When Ordering*

