

# **CHRISTMAS DAY LUNCH**

## **THE GOLDEN HEART INN**

**Nettleton Bottom,**

**Birdlip,**

**Gloucester.**

**GL4 8LA**

**Tel: 01242 870261**

**[www.thegoldenheart.co.uk](http://www.thegoldenheart.co.uk)**

**E-mail: [thegoldenheartinn@hotmail.co.uk](mailto:thegoldenheartinn@hotmail.co.uk)**

**Dear Sir/Madam,**

**Thank you for your enquiry. Please find attached our Christmas Day Lunch Menu. We will be open from 12 noon with the last sitting at 2pm.**

**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 £10.00 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 assistance, please do not hesitate to contact us.**

**Many thanks**

**Yours Sincerely**

**Catherine Stevens**

### **Booking Confirmation Slip**

**Contact Name:**

**Address:**

**Telephone Number:**

**E-mail:**

**Date of Party:**

**Time of Party:**

**No's in Party:**



# Christmas Day Lunch Menu

*Glass of Prosecco*

*\*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*



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

*\*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 Ragu*

*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*

*£62.00 per person*

*£30.00 Children*

*\*These Dishes can be adapted to be Gluten Free, but please inform us*



# VEGETARIAN & VEGAN MENU

*Glass of Prosecco*

*\*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  
\*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  
£62.00 per person  
£30.00 children*

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