# THE GOLDEN HEART INN

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## Dear Sir/Madam,

Thank you for your enquiry. Please find attached our Christmas menus, available from the beginning of December. 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

The Golden Heart Inn

**Contact Name:** 

**Booking Confirmation Slip** 

E-mail:
Time of Party:



# The Golden Heart Inn

# Christmas Menu

# Starters

\*Soup of the day

\*Duck liver parfait with Cointreau orange glaze & hot buttered toast Fig & goats cheese parcels

Chinese style duck bon bon

(Shredded duck in a sweet hoisin sauce, coated in crispy breadcrumb,)

\*Prawn & crayfish cocktail

#### Main Courses

Roast turkey, cranberry stuffing. Pigs in blanket & Yorkshire pudding

\*Braised blade of beef with red wine & mushroom sauce

\*Fillet of salmon with lemon butter sauce

Wild Venison, milk stout, mushroom & thyme pie

\*Slow cooked pork belly with an apple cider sauce & apple garnish

All mains are served with roast potatoes & vegetables of the day.

#### Deserts

Christmas pudding with brandy sauce
\*Raspberry & white chocolate roulade
Baileys cheesecake
\*Hot chocolate fondant
Coffee & mince pes included 1.50 extra

2 Courses £22.95

3 Courses £28.95

\*= Gluten free or can be adapted

## The Golden Heart Inn

# Vegan & Vegetarian Christmas Menu

## Starters

\*Vegan Soup of the day

Vegan spring rolls & samosa platter with sweet chilli dip

Fig & goats cheese parcels

\*Beetroot falafel balls on bed of houmous with flat bread (please indicate if GF flat bread required)

### Main Courses

\*Vegan Keralan red pepper & cauliflower curry with rice, poppadum, & naan bread
Vegan butternut squash, lentil & almond wellington

\*Vegan nut roast
Vegan jackfruit, craft ale & black pepper pie

All main dishes are served roast potatoes & vegetables of the day, unless stated

## Deserts

Vegan Christmas pudding with soy custard

\*Vegan apple pie

\*Vegan chocolate & toffee in pastry case with chocolate ganache

\*Vegan New York cheesecake

Coffee vegan mince pie 1.50 extra

2 Courses £22.95

3 Courses £28.95

\*= Gluten free or can be adapted