



CHRISTMAS
AT

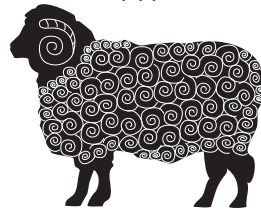


THE FLEECE INN

CHRISTMAS

AT

Served from
1st-24th
December



Available
for Prior
bookings
only

THE FLEECE INN

CHRISTMAS MENU 2019

STARTERS:

Homemade soup of lightly spiced Butternut Squash with a hint of coconut, ciabatta croutons & butter
Classic Prawn Cocktail with romaine lettuce & marie rose dressing
Ham hock terrine with pickled vegetables & toast
Garlic mushrooms on toasted brioche with truffle oil & parmesan

MAINS:

Traditional roast crown of turkey with all the trimmings
Salmon fillet, lemon & herb crust, hollandaise sauce
Roasted vegetable terrine with sun-dried tomato sauce
Slow roasted feather blade of beef with a rich red wine jus
(all served with roast potatoes, new potatoes & seasonal vegetables)

PUDDINGS:

Traditional Christmas pudding with rum sauce
Homemade mixed berries cheesecake with vanilla ice-cream
Vanilla Creme brûlée with a handmade spiced shortbread biscuit
Seasonal fresh fruit salad with sorbet
To finish – warm mince pies

2 COURSES - £18.95

3 COURSES - £22.95

T&C's:

Available by prior reservation only

Pre-order & £5 per person deposit is required & bookings will only be guaranteed on receipt of deposit.

Pre-order is required to be with us no less than 7 days before your booking via email or in person to the pub.

Deposit can either be paid over the phone by card or in person at the pub.

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