

# GOLDEN

## FLEECE INN

# Festive Cheer 2019

Book your Christmas and New Years Eve party  
With The Golden Fleece Inn Tremadog



**Plan now &  
Party Later!**

Call us now to book on 01766 512 421 or  
Email us: [info@goldenfleeceinn.com](mailto:info@goldenfleeceinn.com)

## Celebrate at the Golden Fleece This year.

If your looking for a venue to host a Christmas party for work colleagues, friends or just a good old family get together then look no further. We have the perfect offerings enclosed, however we are happy to provide bespoke menus and if thats something that interests you please contact our team [info@goldenfleeceinn.com](mailto:info@goldenfleeceinn.com) or call us on 01766 512 421 to discuss your requirements further.

Whichever package you choose you can be sure that we will deliver the service and quality that we have become known for. Our friendly team will take care of all the details so all you need to do is sit back, relax and enjoy your party.

# Epic Party Nights Including Entertainment

Available: November 29th, December 6th & 13th

## Starters:

Leek, potato & chive soup  
Duck and Orange pate with chutney, wholegrain toast and mixed leaves  
Creamy garlic mushrooms with crisp croutons (v)

## Main Courses:

Roast Turkey *served with pigs in blankets, stuffing, honey roast parsnips, roast potatoes and winter veg*  
Roast shoulder of lamb served roast potatoes, winter vegetables and recurrent jus.  
Roast Beef served with Yorkshire pudding, roast potatoes, honey roast parsnips and winter vegetables with rich jus  
Oven baked Cod with welsh rarebit crust  
*served with crushed new potatoes and a selection of green vegetables*  
Nut roast (suitable for vegans)  
*served with roast cherry vine tomatoes, roast potatoes, winter veg & golden gravy*

## Desserts:

Christmas pudding with brandy sauce  
Welsh Cream liqueur cheese cake served with pouring cream  
Vanilla Ice Cream with mixed berry compote

Followed by:

Mince pies

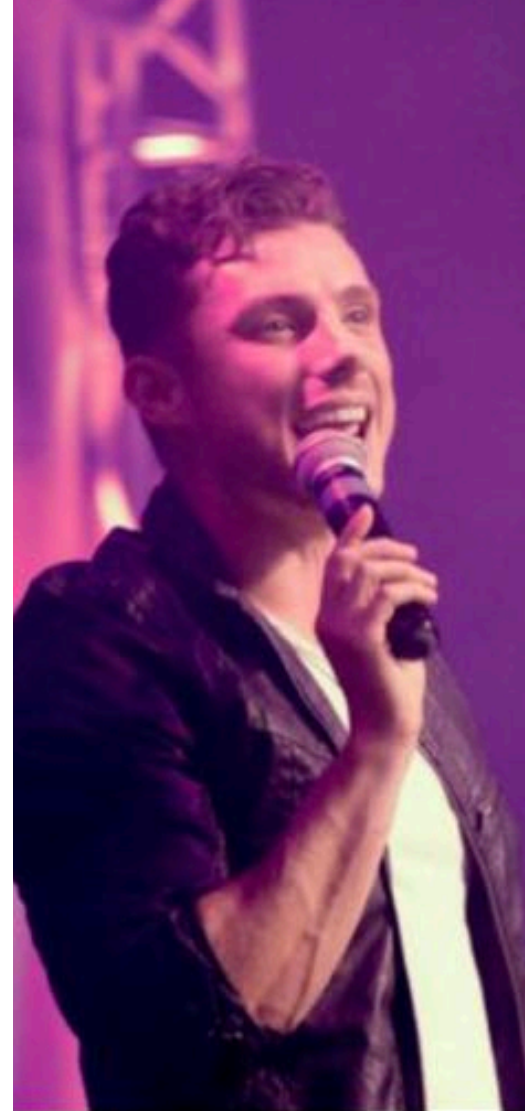
£25 per person

Available:

Friday November 29th, Live entertainment with Andy Otley (as seen on the voice)

Friday December 6th, Live entertainment with Kevin Owen

Friday December 13th, Live entertainment with Mandy Stevens



Add a glass of  
Prosecco & canapés  
for just  
£10 per person



## Standard Evening Christmas Party Menu

### Starters:

Winter vegetable soup with herb crouton  
Duck and Orange pate with chutney, wholegrain toast and mixed leaves  
Pan fried garlic mushrooms on toasted bloomer

### Main courses:

Roast Turkey *served with pigs in blankets, stuffing, honey roast parsnips, roast potatoes and winter veg*  
Roast Ham served with confit shallots, stuffing, roast potatoes and winter vegetables  
Roast Beef served with Yorkshire pudding, roast potatoes, honey roast parsnips and winter vegetables with rich jus  
Oven baked Cod with welsh rarebit crust  
*served with crushed new potatoes and a selection of green vegetables*  
Nut roast (suitable for vegans)  
*served with roast cherry vine tomatoes, roast potatoes, winter veg & golden gravy*

### Desserts:

Christmas pudding with brandy sauce  
Welsh Gin and tonic cheese cake served with pouring cream  
Vanilla Ice Cream with mixed berry compote

Followed by:

Mince pies

£22 per person

Available every Friday & Saturday evening during November and December  
(excluding 30/11/18, 7/12/18 & by booking only)

# School Night Christmas Menu

## Starters:

Leek potato & chive soup  
Duck and Orange pate with chutney, wholegrain toast and mixed leaves  
Creamy garlic mushrooms with crisp croutons

## Main courses:

Roast Turkey *served with pigs in blankets, stuffing, honey roast parsnips, roast potatoes and winter veg*  
Roast Ham served with confit shallots, stuffing, roast potatoes and winter vegetables  
Roast Beef served with Yorkshire pudding, roast potatoes, honey roast parsnips and winter vegetables with rich jus  
Oven baked Cod with welsh rarebit crust  
*served with crushed new potatoes and a selection of green vegetables*  
Nut roast (suitable for vegans)  
*served with roast cherry vine tomatoes, roast potatoes, winter veg & golden gravy*

£18 per person

Available Monday - Thursday evenings during November and December by booking only



# Lunchtime Christmas Party Menu

## Starters:

Spiced parsnip soup  
Tomato & mozzarella salad with rocket pesto  
Whitebait in crisp bread crumbs served with wedge of lemon and aioli

## Main courses:

Roast Turkey  
*served with all the trimmings*  
Roast Ham  
*served with seasonal vegetables and Crushed New potatoes*  
Butternut squash Risotto with pine nuts (v)

## Desserts:

Christmas pudding with brandy sauce  
Chocolate sponge with warm chocolate orange sauce  
Vanilla cheesecake with mixed berry compote

£15 per person

Available Monday - Friday lunchtimes during December by booking only.



General admission  
Wristbands £10 each  
& include: entry  
complimentary  
glass of bubbly &  
snack platter.

VIP Package  
Entry, Reserved  
seating,  
reception  
canapés, bubbly  
& 3 course  
dinner £44.95

New Years Eve  
Family event  
Live Motown with  
Nick James

## New Years Eve VIP Dinner Package

**£44.95 per person including free VIP entry, private table reservation and live entertainment with Kim Alford (as seen on The Voice)**

This year our customers are again invited to reserve a private table for the evening, enjoy free entry (otherwise tickets are £10 each & only available in advance), reception canapés served with a glass of bubbly followed by a luxury 3 course dinner all for just £44.95 per person. Guests can arrive anywhere between 6pm and 8.45pm (time must be confirmed upon booking along with a non-refundable deposit of £20 per person) where a private table will be reserved for the entire duration of the evening.

### Reception canapés & bubbly

#### Starters:

French onion soup with Welsh cheese crouton  
Goats cheese and caramelised red onion Salad (v)  
Chicken liver pate with home made chutney & melba toast  
Spiced Crab and Prawn Linguine with Chilli and Citrus flavours  
Roast Belly Pork with back Pudding and apple puree

#### Main courses:

Char grilled sirloin steak with sautéed mushrooms, vine tomatoes and home made chunky chips  
Butternut squash risotto with spinach and pine nuts served with garlic bread  
Oven baked salmon served with sweet chilli glaze, stir fried vegetables and sautéed potatoes  
1/2 roast duck served with fondant potato, sticky red cabbage and a mulled wine and port jus  
Roast breast of chicken served with Caerphilly cheese sauce, leek and local cheese mash  
Slow cooked shredded Lamb shoulder wrapped in parma ham served with boulanger potatoes, wilted greens and a port & red wine Jus

#### Desserts:

Crème brûlée served with raspberry sorbet and shortbread  
Chocolate Orange cheese cake served with pouring cream  
Sticky toffee pudding with butter scotch sauce and vanilla ice cream  
Rich Chocolate Sponge with a chocolate and rum sauce and vanilla ice cream  
Cheese and biscuits with home made chutney

All bookings are required to pay a £20 per person non-refundable / non-transferable deposit. To aid us in providing all our guests with a smooth service we require all tables / bookings to pre-order their menu choices using our booking form. Our booking form can be found on our website at [www.goldenfleeceinn.com/christmas](http://www.goldenfleeceinn.com/christmas)

All pre-orders must be received no later than 12 midday on December 20th



#### Terms and Conditions

1. All reservations will be treated as provisional and will be held for no longer than 7 days, at the end of this period we will require a non-transferable, non refundable deposit to secure your reservation. If we do not receive a deposit within 7 days of your provisional booking your reservation will automatically be released.
2. Please note we only accept cash or card payments not cheques.
3. All balances must be paid in full by Friday November 15th. Once final payment is made no refunds or credit will be given. All monies paid in advance are strictly non refundable.
4. Bookings made after Friday November 15th 2018 must be paid for in full at the time of booking.
5. We reserve the right to change and / or amend any function up to 14 days in advance. If you decide not to accept the alternative offer all funds paid will be returned in full however that will be the limit of the Golden Fleece Inn's liability.
6. Alcoholic drinks that have not been purchased from our bar are not to be consumed on our premises, and anyone found to be consuming alcohol from elsewhere will be asked to leave
7. Management reserve the right to refuse entry to the premises and the right to refuse service in addition the Golden Fleece inn reserve the right to charge the organiser, company or individual for any damages caused by anyone in their group.
8. All details are correct at the time of going to print but may be subject to change without prior notice. All prices quoted include VAT at the current rate.
9. Children 0-12 are charged at a lower rate.
10. We require all pre-orders to be received 14 days before your party.
11. £10 Deposits per person for Christmas parties and £20 per person deposits for NYE are non refundable

# GOLDEN FLEECE INN

Market Square, Tremadog, LL49 9RB Tel:01766 512421 Email: [info@goldenfleeceinn.com](mailto:info@goldenfleeceinn.com)  
VAT No: 791 2360 29