



CHRISTMAS FESTIVE MENU 2026

2ND TO 24TH DECEMBER

WEDNESDAY TO SATURDAY · LUNCH 12PM TO 2.30PM · DINNER 6PM TO 9PM

SUNDAY · LUNCH ONLY, 12PM TO 3PM

STARTERS

WILD MUSHROOM SOUP (V / GFA)

Garlic Butter, Chestnut, Crispy Shallots, Chive

THE ULTIMATE PRAWN COCKTAIL (GFA)

Crayfish, Marie Rose, Baby Gem, Mixed Seeds, Warm Flatbread

CHICKEN, PORK & APRICOT TERRINE (GFA)

Apple Sauce, Dill Pickle, Sourdough Crackers

MAINS

ROAST TURKEY (GFA)

Free Range Breast, Sausage Meat Stuffing, Pig In Blanket, Cranberry

CHRISTMAS GLAZED HAM

Roast Cauliflower, Our Christmas Glaze, Crackling Crumb

WINTER VEGETABLE, STUFFING & BRIE (V)

Mixed Vegetable, Chestnut, Sage, Buttered Puff Pastry

All Served With Buttered Roast Potatoes, Yorkshire Pudding, Honey-Glazed Carrots & Parsnips, Sprouts And Our Red Wine, Brandy & Port Gravy

DESSERTS

MULLED FIG STICKY TOFFEE PUDDING (V / GFA)

Port-Soaked Fig, Toffee Sauce, Clotted Cream, Maldon Salt

APPLE CRUMBLE (V)

Granny Smith Apple, Whipped Cream, Fudge

LONGMANS SMOKE ACRE CHEDDAR (V / GFA)

Tomato Relish, Ritz Biscuits

V – VEGETARIAN VG – VEGAN GF – GLUTEN FREE GFA – GLUTEN FREE AVAILABLE DF – DAIRY FREE

2 courses for £35 · 3 courses for £40

£10PP DEPOSIT (NON-REFUNDABLE) · PRE-ORDER ONE WEEK AHEAD

WE'LL CONTACT YOU FOR PAYMENT

01442 461651 · info@thegoldeneaglepub.com · thegoldeneaglepub.com

CHESHAM ROAD, ASHLEY GREEN HP5 3PW

Vegan / GF dishes available on request.

Tell us about any allergy or dietary need when you pre-order.

Full allergen information is available, just ask.