

# Christmas Menu Three Courses & Mince Pie - £47.50

November-December 2023

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 6.30pm with last orders at 9.15pm

## Starters

Smoked Scottish salmon & cream cheese roulade  
served with a baby watercress and radish salad, finished with a lemon dressing

Confit duck terrine  
served with red onion and cranberries, gherkins, and crisp sourdough

Lightly pickled golden beetroot carpaccio  
served with goat's cheese, beetroot chutney, and a mixed herb salad

Wild mushroom and tarragon tart  
served with a drizzle of white truffle oil

## Main Courses

Roast turkey breast  
served with sage and onion sausage stuffing, pigs in blanket, sautéed Brussel sprouts, carrots, chestnuts, goose fat roasted potatoes, and gravy

Herb-crusted baked cod supreme  
served with sautéed kale and celeriac puree

Rosemary roasted aged rib-eye steak  
served with French beans, goose fat roasted potatoes, maple carrots and parsnips, and port jus

Butternut squash and spinach risotto  
served with cherry sun blushed tomato, baby watercress, parmesan shavings, and basil pesto

## Desserts

Christmas pudding served with brandy custard, vanilla ice cream

Gingerbread cheesecake served with salted caramel sauce

Panettone bread and butter pudding

## Add English Cheeseboard - £11.50

selection of 4 cheeses (please ask for our selection of the day)  
served with a selection of biscuits, Medjool date, grapes, & apple slices

Members are reminded that the club restaurant is non-smoking and a mobile free area.

## Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your dietary requirements.