CLUB HOUSE

CHRISTMAS PARTY MENU

3 COURSES £29.95



STARTERS

Lobster BisqueSeasoned with Pernod, lemon and a touch of cream

Mixed Beetroot and Stilton Salad
Roast ruby, pickled candy and whipped golden beetroot with Stilton and a hazelnut dressing

Chesil Hot Smoked Salmon Pate
Chesil hot smoked salmon pate with granary croutons and a fennel and cucumber salad

Warm Wood Pigeon Salad
Tender pieces of wood pigeon breast with purple sprouting broccoli and pickled walnuts

MAINS

Roast Crown of Turkey

Turkey with duck fat roast potatoes, stuffing, sautéed sprouts with smoked bacon,
roast root vegetables, red wine gravy

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Monkfish Masala

Monkfish simmered in an Indian masala sauce with pilau rice, mango chutney and a poppadum

Braised Short Rib of Beef
Braised short rib of beef with mustard mashed potatoes, braised red cabbage and cumin, red wine and horseradish gravy

Roast Root Vegetable and Carlin Pea Pie
Root vegetables and carlin peas in a rich vegetable gravy topped with puff pastry and served with a Tamarisk
Farm salad

DESSERTS

Christmas Reef
Meringue with orange and cranberries, red wine syrup, pistachios and Chantilly cream

Chocolate St. Emilion
Amaretto chocolate torte with amaretti biscuits

Mulled Wine Poached Pear
Poached pear in mulled wine with a honey madeleine and crème fraiche

Sticky Toffee Pudding
Sticky toffee pudding with salted caramel sauce and vanilla ice cream

Farmhouse Cheese (cheese as an extra course £7.50 per person)
A selection of 3 cheeses accompanied with crackers
and plum and port membrillo

