



CHRISTMAS DAY AT THE CLUBHOUSE

STARTER

Butternut Squash & Sweet Potato Soup

Crispy Onions, Warm Baked Bread

Ham Hock Terrine in Bayonne Ham

Toasted Sourdough, Beetroot and Apple Chutney

Gin & Honey Infused Salmon Gravlax

Chicory and Orange Salad, Grain Mustard Dressing

Warm Goats Cheese & Red Pepper Tartlet

Sun Blushed Tomato Salad, Sweet Onion Marmalade

MAIN COURSE

Ballotine of Turkey

Sage and Onion Stuffing, Pigs and Blankets, Button Sprouts,
Parsnips, Glazed Carrots, Roasted Chateau Potatoes, Turkey Jus

Oven Baked Scottish Salmon Fillet

Mussel & Vegetable Broth, Saffron Potatoes

Braised Blade of Beef

Wild Mushroom & Spinach Wellington, Wilted Greens,
Boulangère Potatoes, Rosemary Jus

Caramelised Shallot, Squash & Spinach Pithivier

Creamed Leeks, Roasted Baby Potatoes

DESSERT

Christmas Pudding

Warm Cherries, Brandy Custard

Belgium Chocolate & Baileys Torte



Salted Caramel Cream

Panettone Bread & Butter Pudding with Marmalade

Crème Anglaise

Selection of Fine Cheeses

Oat Cakes, Chutney, Celery & Sweet Grapes



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.