

# CHRISTMAS

AT CLANDON REGIS GOLF CLUB



Celebrate the festive season at Clandon Regis Golf Club with stunning views over the 18th hole from our restaurant – the ideal setting for any occasion. Whether it's a Christmas party, festive birthday, or family gathering, our packages include expert planning from our Functions & Beverages team throughout your event. Make it a holiday to remember with us.

## PARTY PACKAGE

£32pp

- Drink on Arrival
- Christmas Finger Buffet
- Exclusive Room Hire
- Minimum 50 people

## 2 COURSE MEAL

£42.95pp

- Drink on Arrival
- Two-Course Set Meal
- Served Hot Drinks
- Exclusive Room Hire

## 3 COURSE MEAL

£47.95pp

- Drink on Arrival
- Three-Course Set Meal
- Served Hot Drinks
- Exclusive Room Hire

All packages come with complimentary Mince Pies and Crackers.



## UPGRADES



Glass of Mulled Wine  
£3.95pp



Half a bottle of House Wine  
£12.50pp



Glass of Champagne  
£6pp



DJ & Dancefloor  
£475

01483224888



WWW.CLANDONREGISGOLFCLUB.COM



OFFICE@CLANDONREGISGOLFCLUB.COM



# CHRISTMAS MENU

## STARTERS

### Ham Hock Terrine

*Delicately pressed ham hock, accompanied by a vibrant dressed salad and a tangy medley of pickled winter vegetables.*

### Dill Gravadlax

*Silken cured salmon infused with dill, served over elegant ribbons of cucumber and a citrus crème fraîche drizzle.*

### Wild Mushroom Pâté (V)

*Earthy wild mushrooms blended into a velvety pâté, presented with herb-dusted croûtes and a fresh garden salad.*

### Velouté of Celeriac (V, GF)

*A luxuriously creamy celeriac soup, finished with a swirl of fragrant herb oil and golden sourdough croutons.*

## MAIN COURSE

### Traditional Roast Turkey

*Succulent Norfolk turkey carved to order, accompanied by sage & onion stuffing, pigs in blankets, buttered Brussels, honey-roasted roots, and rich pan gravy.*

### Pan-Seared Seabass Fillet

*Crisp-skinned seabass resting on citrus-dressed tenderstem broccoli, served with butter-glazed new potatoes and a delicate beurre blanc.*

### Beetroot & Red Onion Tarte Tatin (V)

*Caramelised beetroot and red onion atop crisp pastry, served with a winter vegetable medley and rosemary new potatoes.*

## DESSERTS

### Classic Christmas Pudding

*A rich, boozy traditional pudding served warm with a generous pour of brandy crème anglaise.*

### Chocolate & Coconut Torte (GF, Vegan Option Available)

*A decadent flourless dark chocolate torte with toasted coconut, paired with a refreshing raspberry sorbet.*

### Artisan Cheese Selection

*A curated board of British cheeses with crackers and grapes.*

