



CHRISTMAS MENU 2024

Please choose the same starter, main course and dessert for all of your guests and advise on dietary requirements.

£69 per person

Includes festive decorations around the Club and Crackers

STARTER

Ruby Beetroot & Orange Cured Salmon

Celeriac & Pink Lady Apple Remoulade, Citrus
Vinaigrette

Wild Boar Terrine

Pickles, Parsnip Crisps, Toasted Milk Bread

Festive Glazed Goat's Cheese (V)

Brioche, Cranberry Compote,
Pickled Walnuts

MAIN COURSES

Roast Turkey

with all the Trimmings,
Duck Fat Roast Potatoes,
Chestnut Sautéed Root Vegetables,
Thyme Gravy

Roast Fillet of Seabass

Crushed Baby Potatoes,
Mussel & Saffron Bisque,
Tomato & Samphire

Mixed Grain & Feta Baked Butternut Squash (V)

Pomegranate & Harissa Yoghurt,
Roasted Almonds

DESSERTS

Black Cherry & Amaretto Christmas Pudding (V)

Brandy Spiced Custard

Kumquat Orange Marmalade & Cointreau Bread & Butter Pudding (V)

Gingerbread Ice Cream

Warm Apple Tatin (V)

Salted Caramel, Rum & Raisin Ice Cream

~FESTIVE ADDITIONS~

Champagne Reception: £18 per person

Glass of Mulled Wine: £5 per person

Cheese Board, selection of Seasonal Cheeses, Fresh Fruit &
Chutney: £9.95 per person

*If the menu has not been confirmed a week prior to the event date, guests will be served Chefs choice.
All menus will be followed by coffee & festive mince pies.*

(V) - Vegetarian

All prices stated exclude VAT

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