

# Christmas Menu Three Courses & Mince Pie - £32.50

November - December 2017

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

## Starters

Hot smoked Scottish salmon  
served with fennel shavings, dill and radish salad and lemon and baby caper dressing

Pressed ham hock terrine  
served with vegetable piccalilli and crispy ciabatta

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

Roasted butternut squash soup served with crème fraîche and green pesto

## Main Courses

Roast turkey breast  
with sage and onion stuffing, rare breed pigs in blanket, Brussels sprouts, smoked pancetta chestnuts,  
goose fat roast potatoes and gravy

Pan roasted seabass fillet  
served with mixed baby vegetables, celeriac remoulade and lemon dressing

Rosemary roasted aged rib-eye steak  
served with French beans, goose fat roast potatoes, rainbow chantenay carrots and red wine jus

Ricotta cheese and spinach lasagne  
baked in a rich tomato and béchamel sauce and served with pea shoots, radicchio salad  
and manchego cheese shavings

## Desserts

Christmas pudding served with brandy crème anglaise and vanilla ice cream

Macadamia and hazelnut salted caramel cheesecake

Chocolate truffle torte

Fruit salad

## Add an English Cheeseboard

*£9.50 for a selection of 4 cheeses*

Please ask for our selection of the day

All served with a selection of Biscuits, Fig Chutney, Grapes & Celery

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 requirements.