

Private Christmas Menu - £37.50

Please choose one dish per course for the entire party

If you prefer to have multiple choices, there will be a supplement of £4.00 per person with the exception of anyone with any dietary requirements

Starter

Insalata di Parma

served with wild rocket and radicchio salad, parmesan shavings, crispy Parma ham, pine nuts and dressed with a reduction balsamic dressing

Smoked haddock tart

served with boiled quail's egg, baby water cress, sliced English radish and a lemon dressing

Grilled Mediterranean vegetable and bocconcini mozzarella salad
finished with basil leaves and a drizzle of balsamic reduction (V)

Main Course

Rosemary roasted canon of lamb

served with parsnip purée, sautéed fine green beans, caramelized shallots and rosemary jus

Pan fried Scottish salmon supreme

served with creamed leeks, chervil and tarragon potato croquette and pea shoots

Wild mushroom risotto

served with parmesan tuiles, wild rocket and scented truffle oil (V)

Add a selection of seasonal mixed vegetables or goose fat roasted potatoes for £2.50 per person

Dessert

Apple and pear crumble served with honeycomb ice cream

Sticky toffee pudding served with salted caramel ice cream

Chocolate truffle torte with crème fraîche and cranberry and orange coulis

Cheese selection (*£3.00 supplement per person*)

Cheese

Add a Cheese course for £9.50 per person for a selection of 4 cheeses
served with a selection of Biscuits, fig chutney, Grapes & apple slices

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.