

**RORC Christmas Menu 2019**  
**Two Course - £27.00**  
**Three Courses & mince pie - £34.50**

*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 celeriac remoulade, baby watercress, dill and radish salad and a lemon dressing

Ham hock terrine  
served with vegetable piccalilli, gherkins and crispy ciabatta

Goat's cheese tart  
served with beetroot chutney, wild rocket and a balsamic reduction

Roasted butternut squash soup  
served with crème fraîche and toasted pumpkin seed pesto

**Main Courses**

Roast turkey breast  
with Cumberland sausage, sage and onion stuffing, rare breed pigs in blanket, Brussels sprouts, sautéed carrots, smoked pancetta, chestnuts, goose fat roasted potatoes and gravy

Baked cod supreme  
served with pea and parsley purée, sautéed kale and beurre blanc

Rosemary roasted aged rib-eye steak  
served with French beans, goose fat roasted potatoes, maple roasted parsnips and carrots  
and a port jus

Wild mushroom risotto  
served with peppery rocket, parmesan shavings, crumbled chestnuts and  
a drizzle of truffle scented oil

**Desserts**

Christmas pudding served with brandy crème anglaise and vanilla ice cream

Macadamia and salted caramel cheesecake

Chocolate truffle torte served with raspberries and crème fraîche

**Cheese**

*Add English Cheeseboard for £9.50 for a selection of 4 cheeses*

Please ask for our selection of the day  
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.