

## THE CLUBHOUSE

## CHRISTMAS DAY SAMPLE MENU

BREAD COURSE



DUCK LIVER MOUSSE Apple chutney, brioche

TWICE BAKED CHEESE SOUFFLÉ Stilton, walnuts, cider cream sauce

 $\label{eq:search} S\,E\,A\,F\,O\,O\,D\quad C\,O\,C\,K\,T\,A\,I\,L$  Atlantic prawns, crayfish, iceberg lettuce, marie rose sauce

JERUSALEM ARTICHOKE VELOUTÉ
Winter truffle, chives



TRADITIONAL ROAST BREAST OF TURKEY Traditional garnish, cranberry condiment, turkey jus

ROAST SIRLOIN OF BEEF
Traditional garnish, Yorkshire pudding, horseradish sauce, beef sauce

LUXURY FISH PIE Tenderstem broccoli, garden peas

SQUASH PITHIVIER (vg) Christmas garnish, cranberry condiment, vegetable jus



CRÈME CARAMEL Grand Marnier ice cream

CHOCOLATE MOUSSE

 $\label{eq:bounds} B\ \hat{U}\ C\ H\ E\ D\ E\ N\ O\ \ddot{E}\ L$  Cherry Compote, Dark Chocolate & Cherry Sorbet

SELECTION OF THREE CHEESES

Quince, chutney, crackers



SWEETS

This is a sample menu. All dishes are subject to change. Dishes marked gf are gluten free and vg are vegan. Dairy free & vegetarian options are also available. For advice on our ingredients regarding food allergies and intolerances, please speak to a member of our team who will be able to assist. Food described in this menu may contain nuts