# Ashbourne Golf Club

## Christmas at The Club 2025

Celeriac & Gorgonzola soup, white truffle oil, crispy prosciutto
Wheat Milk

Smoked ham hock & chicken terrine, homemade date & fig chutney, pickle basket
Wheat Sulphites

Smoked salmon crostini, beetroot & horseradish purée, pea shoots & dill garnish
Wheat Milk Fish

All served with bread roll & butter
Wheat Soya Milk

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Thyme butter Glazed turkey, chestnut & redcurrant stuffing, pig in blanket, Xmas gravy
Wheat Nuts Fish Mustard Soya Sulphites

Sherry & honey glazed pork loin, chorizo sausage wrapped in Serrano ham, apple stuffing, Xmas gravy
Wheat Egg Nuts Sulphites Fish

8 hour braised lamb shoulder, minted haggis stuffing, pea & rosemary purée Xmas gravy
Wheat Mustard Egg Fish

Honey, soy and ginger glazed salmon
Fish Soy Sesame

(V) Whiskey glazed squash & shallot tarte tatin
Wheat Milk Egg

**Accompaniments**

Goose fat roasties, buttered mash, brussels with chestnut's & pancetta, glazed carrots & parsnips, red cabbage
Wheat Milk Mustard

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Luxury Christmas pudding, brandy custard
Wheat Egg Milk Nuts

Bakewell frangipane, cherry purée & clotted cream
Wheat Egg Nuts Milk

Cheese & biscuit board, quince, grapes, celery and walnuts
Wheat Milk Celery

**Bookings being taken from 1st to 24th December - Two courses £24.50 Three courses £29.50**
**Mince pie** Wheat Milk**, coffee and tea included**
**Excellent selection of white and red festive wines @ £22.00 per bottle**
**Please hand your completed booking form in over the bar OR send an email to Pete on peter.radford31@gmail.com**

# Ashbourne Golf Club

## Christmas at The Club 2025

**Party Name** : _____

Date : _____

Time : _____

Number of people : _____

## Choices

| **Starters** | **Quantity** |
|---|---|
| Celeriac & Gorgonzola soup, white truffle oil, crispy prosciutto<br>**Wheat Milk** | |
| Smoked ham hock & chicken terrine, homemade date & fig chutney, pickle basket<br>**Wheat Sulphites** | |
| Smoked salmon crostini, beetroot & horseradish purée, pea shoots & dill garnish<br>**Wheat Milk Fish** | |
| **Mains** | **Quantity** |
| Thyme butter Glazed turkey, chestnut & redcurrant stuffing, pig in blanket, Xmas gravy<br>**Wheat Nuts Fish Mustard Soya Sulphites** | |
| Sherry & honey glazed pork loin, chorizo sausage wrapped in Serrano ham, apple stuffing, Xmas gravy<br>**Wheat Egg Nuts Sulphites Fish** | |
| 8 hour braised lamb shoulder, minted haggis stuffing, pea & rosemary purée<br>**Wheat Mustard Egg Fish** | |
| Honey, soy and ginger glazed salmon<br>**Fish Soy Sesame** | |
| (V) Whiskey glazed squash & shallot tarte tatin<br>**Wheat Milk Egg** | |
| **Desserts** | **Quantity** |
| Luxury Xmas pudding, brandy custard<br>**Wheat Egg Milk Nuts** | |
| Bakewell frangipane, cherry purée & clotted cream<br>**Wheat Egg Nuts Milk** | |
| Cheese & biscuit board, quince, grapes, celery and walnuts<br>**Wheat Milk Celery** | |

It is vital to advise us in advance of any food allergens amongst our guests so that we can take all necessary steps to firstly store and then prepare food in an isolated area to prevent any cross contamination.

| Name of Guest | Known Allergen | Known Intolerance |
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