



Christmas at The Club 2023

Goats cheese with honey and pistachio crust, beetroot relish on cranberry bread
Wheat Milk Nuts

Duck & brandy pate, pickles, apple and cinnamon chutney, brioche
Wheat Sulphites

Christmas creamy seafood chowder, wholemeal toasts
Wheat Milk Fish Crustacean

Roast turkey, chestnut & cranberry stuffing, pigs in blankets, Madeira & thyme gravy
Wheat Nuts Fish Mustard Soya Sulphites

Pork belly slices, apple & honey glaze, mixed meat stuffing
Wheat Egg Nuts Sulphites

Stuffed lamb shoulder, mint & honey glaze, pea purée, pigs in blankets, lamb gravy
Wheat Mustard Egg Fish

Baked salmon, lemon, herb & cashew crust, hollandaise and onion sauce
Wheat Eggs Milk Fish Nuts

(V) Nut roast Wellington, smoked aubergine puree, redcurrant sauce
Wheat Milk Egg Nuts

Accompaniments:

Goose fat roasties, mashed potato, buttered brussels & smoked pancetta, honey & mustard carrots and parsnips, red cabbage
Wheat Milk Mustard

Luxury Xmas pudding, brandy sauce, coconut ice cream
Wheat Egg Milk Nuts

Chocolate and pistachio torte, poached fruit, clotted cream
Wheat Egg Milk Nuts

Cheese and biscuit board, chutney, celery, toasted walnuts and grapes
Wheat Milk Celery

Bookings being taken from 1st to 24th

Two courses £21 Three courses £26

Mince pie, coffee and tea included

Excellent selection of white and red festive wines @ £20.00 per bottle