THE CLUBHOUSE

CHRISTMAS DAY SAMPLE MENU

CELERIAC & APPLE VELOUTÉ (gf) (vg)

SMOKED SALMON & DILL CREAM CHEESE (gf)
Confit Lemon, Cucumber & Trout Caviar

CHICKEN & DUCK TERRINE Spiced Plum Chutney & Toasted Brioche

JERUSALEM ARTICHOKE SOUP & MINCED TRUFFLE (gf)(vg)

BEETROOT SALAD & VEGAN FETA CHEESE (gf) (vg) Wild Rice Granola & Orange Dressing

TRADITIONAL ROAST BREAST OF TURKEY (gf)
Sprouts, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Roast Root Vegetables & Pan Gravy

BRAISED BEEF CHEEKS (gf)
Mashed Potatoes, Tenderstem Broccoli, Honey Glazed Baby Carrots & Red Wine Jus

 $\label{eq:panseq} PAN \quad SEARED \quad SALMON$ Wilted Spinach, Gnocchi, Brown Shrimp & Caviar Cream Sauce

 $\label{eq:VEGETABLEPITHIVIER} VEGETABLE~PITHIVIER~(vg)~$ Caramelized Onion, Squash & Spinach, Mashed Potatoes, Sprouts & Vegetable Gravy

RASPBERRY SORBET & CHAMPAGNE

ROCKLIFFE CHRISTMAS PUDDING (gf)
Traditional Brandy Sauce & Redcurrants

APPLE & CINNAMON CHEESECAKE Toffee Baby Apple & Salted Caramel Ice Cream

BLACK FOREST CAKE Cherry Compote, Dark Chocolate & Cherry Sorbet

COCONUT PANNA COTTA (gf) (vg) Chili Pineapple Salsa, Lemon Sorbet & Fresh Mint

This is a sample menu based on our 2024 Christmas Day lunch 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