

# CHRISTMAS DAY 2019

## CREAMED CELERIAC SOUP

Black Truffle (v)



## STARTERS

### HAM HOCK, GUINEAFOWL & PARSLEY TERRINE

Pease Pudding & Pickles

### CHEDDAR CHEESE & SPINACH SOUFFLE

Parmesan Cream Sauce (v)

### 'POSH' PRAWN COCKTAIL

Greenland Prawns, White Crab Meat, Smoked Salmon, Little Gem Lettuce & Cocktail Sauce



### KIR ROYALE

Champagne Sorbet & Blackcurrants



## MAINS

All main courses are served with Duck Fat Roast Potatoes, Maple Roasted Carrots & Parsnips, Braised Brussel Sprouts, Pigs in Blankets, Yorkshire Puddings & Gravy

### ROAST BREAST OF TURKEY 'WELLINGTON'

Pancetta, Cranberry & Pistachio Stuffing

### ROAST GOOSE BREAST

Goose Sausage Roll & Wilted Kale

### MONKFISH

Stuffed with Prawns & Coriander with Saffron Rice & Curry Sauce

### CAULIFLOWER & BARLEY GRATIN

Braised Leeks, London Cheese & Pickled Walnut Puree (v)



## PUDDINGS

### TRIPLE CHOCOLATE MOUSSE

Pistachio Puff Pastry Swirls

### CAMBRIDGE BURNT CREAM

Cranberry Compote & Biscuits

### CARAMELISED APPLE PIE

Vanilla Ice Cream & Caramel Sauce

### FARMHOUSE CHEESE PLATE

Pickled Walnuts, Quince Jelly & Crackers

### THE CLUBHOUSE HOMEMADE CHRISTMAS PUDDING

Traditional Brandy Sauce