

Christmas Menu

STARTERS

French Onion Soup with Gruyère Cheese Croute

Smoked Salmon & Toasted Rye with Peppered Apple & Lemon

Heritage Beetroot & Goats Cheese Layered Terrine with Hazelnut
& Caper Dressing

Smoked Duck with Apricot, Clementine and Pistachio

Basil and Tarragon Prawn Marie Rose with Shredded Baby Gem

MAIN COURSES

Roast Sirloin of Beef with Yorkshire Pudding

Sage Braised Turkey with Pigs in Blankets

Vegan 'Beet' Roast with Cranberry & Red Wine Jus

Above served with Roast Potatoes, Seasonal Vegetables & Gravy

Pan Fried Sea Bream, Sautéed Brussel Sprouts, Bacon Lardons, Baby
Potatoes and Chestnuts with a Red Wine Jus.

DESSERTS

Poached Pear with Candied Citrus Semifreddo & Oat Biscuit

Christmas Pudding with Brandy Cream

Chocolate & Praline Choux Bun with Pistachio Custard

Steamed Pecan, Pumpkin & Maple Sponge with Ice Cream

Cheeseboard with Quince Cheese

2 COURSES £ OR 3 COURSES £

INCLUDES A CHRISTMAS CRACKER.
(LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS)

EVENTS@GORINGGOLF.CO.UK

