

19th HOLE

CHRISTMAS MENU FOR GROUPS

Two Courses £36.50 | Three Courses £40.50

This menu is for groups of eight or more.

Please select one starter, one main course and one dessert for the whole group.

CREAM OF TOMATO SOUP

Basil cream (CA, V, GF)

WOODLAND MUSHROOMS WITH GARLIC AND PARSLEY

Wild rocket pesto on sourdough toast (CA, GF*)

HAM HOCK TERRINE

Homemade pickles and sourdough toast (CA, GF*)

PRAWN TEMPURA

Sweet chilli jam and Asian slaw (CA)

SECRET SMOKEHOUSE SMOKED SALMON

Capers and lemon (CA, GF*)

ROASTED FILLET OF SEA BASS

Steamed bok choy, coconut and mango rice (CA, GF)

ROAST NORFOLK TURKEY

With sage and chestnut stuffing, bacon wrapped chipolata, seasonal vegetables, roast potatoes and cranberry sauce (CA, GF*)

ROAST CHICKEN SUPREME

Wild mushroom fricassée and parsley potatoes (CA, GF)

BEEF 'BOURGUIGNON'

Creamed potatoes and glazed carrots (CA)

PUMPKIN TORTELLINI

Chestnuts, spinach and pecorino (CA, V)

CHRISTMAS PUDDING

French brandy sauce (CA)

MARSALA, CINNAMON AND VANILLA BAKED PEARS

Vanilla bean ice cream (CA, V)

YUZU MERINGUE PIE

Citrus compote (CA, V, GF)

SALTED CARAMEL AND CHOCOLATE POT

Fresh cream, honeycomb and crackles (CA, V, GF)

CHEESE BOARD

Selection of British and continental cheeses, chutney, biscuits, walnuts and grapes (CA, V, GF*)

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.
(CA) contains allergens, (V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) gluten free on request.