19TH HOLE

CHRISTMAS MENU FOR GROUPS

Two courses £38.00 | Three courses: £42.00

This menu is for groups of eight or more.
Please select one starter, one main course and one dessert for the whole group.

STARTERS

WOODLAND MUSHROOM SOUP
Parsley cream (CA, V, GF)

SPINACH AND RICOTTA TORTELLINI
Wilted spinach, pomodoro sauce, Parmesan (CA, V)

PRAWN AND CRAYFISH COCKTAIL
Cheese straws (CA, GF*)

CHICKEN LIVER PARFAIT
Peach and apricot chutney, toasted sourdough (CA)

SECRET SMOKEHOUSE SMOKED SALMON
Capers and lemon (CA, GF)

MAIN COURSES

GRILLED SALMON STEAK
Bouillabaisse sauce (CA, GF)

ROAST NORFOLK TURKEY
With sage and chestnut stuffing, bacon wrapped chipolata, seasonal vegetables, roast potatoes and cranberry sauce (CA)

CONFIT OF DUCK LEG
Braised red cabbage, apples and juniper (CA)

BEEF 'BOURGUIGNON'
Creamed potatoes, glazed carrots (CA)

BRAISED ASIAN VEGETABLES
Thai green curry sauce, jasmine rice (CA, GF)

DESSERTS

CHRISTMAS PUDDING
French brandy sauce (CA, V)

MARSALA, CINNAMON AND VANILLA BAKED PEARS
Vanilla bean ice cream (CA, V, GF)

BAKED VANILLA CHEESECAKE
Mandarin compote (CA, V)

SALTED CARAMEL AND CHOCOLATE POT
Fresh cream, honeycomb and crackles (CA, V, GF)

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