



THE CLUB HOUSE

Christmas Menu

THREE COURSES FOR £35

STARTERS

Club House Cured Trout

with smoked beetroot, a buttermilk dressing and horseradish

Celeriac and Truffle Soup

with crispy onion and nori

Chicken Liver Parfait

with brioche, pickled mustard and cornichons

Charred Leeks

with smoked onion broth, whipped goats curd and pumpkin seeds

MAINS

All served 'sharing-style' with roast potatoes, pigs in blankets and honey-roasted brussels sprouts

Duck Breast

with confit leg roll, orange glazed heritage carrots and spiced duck jus

Stuffed Turkey Roulade

with pork and sage stuffing and sherry-glazed shallots

Herb Crusted Cod

with a kale puree, grilled brassicas and lemon butter sauce

Gnocchi

with a caramelised mushroom puree, wild mushrooms, chestnut pesto and Somerset pecorino

DESSERTS

Brown Butter Parfait

with sherry caramelised apples and an oat crumble

Dark Chocolate Marquise

with a pistachio brittle, crème fraiche and raspberry gel

Sticky Toffee Pudding

with a cinnamon & orange zest custard and candied walnuts

Burnt Basque Cheesecake

with a cranberry coulis