

Frinton Golf Club
CHRISTMAS 21
HOLLY MENU

STARTERS

Curried Leek & Sweet Potato Soup

Lightly Curried Leek & Sweet Potato Soup with Bhaji Onions & Naan Bread

Chicken Liver & Cointreau Pate

Chicken Liver & Cointreau Pate with Satsuma Salad, Brioche Toast & Christmas Chutney

Scottish Smoked Salmon with Latkes Potato

Smoked Salmon, with a Crispy Buttery Latkes Potato Leaves & Horseradish Crème Fraiche

MAINS

Traditional Roast Turkey Breast

Roast Turkey Breast with Sage & Onion Stuffing
Chunky Pig in Blanket Roast Potatoes, Roast Parsnip
Turkey Gravy and Cranberry Sauce

Crispy Pork Belly

Crispy Crackling Topped Slow Cooked Pork Belly,
Roast Apple Mash & Cider Gravy

Chunky Lemon & Herb Breaded Cod Loin

Lemon & Herb Breaded Chunky Cod Loin on Crushed Minted Peas & Crispy Potatoes with Our Warm Tartare Sauce

Wild Mushroom, Roasted Squash & Chestnut Roast

Wild Mushroom, Roasted Butternut Squash & Chestnut Roast with Garlic Roasted new Potatoes & a Vegan Red Wine Jus

All Main Courses Served with Dishes of Vegetables

Orange & Thyme Braised Carrots & Green Vegetable Selection
(All dietary requirements can be catered for by arrangement)

DESSERTS

Traditional Christmas Pudding

Traditional Christmas Pudding with Amaretto Sauce & Xmas Pudding Butter Toffee Ice Cream

Bethlehem Star Martini Cheesecake

Passion Fruit, Orange & Vodka Cheesecake, with Prosecco Jelly & Passion Fruit Sorbet

Christmas Maple Nut Pie

Christmas Nut Tartlet (Sticky Maple, Walnut, Pecan & Almond)
Cinnamon Anglaise & Chocolate Orange Ice Cream

PRICE

2 Courses = £22.00 per head

3 Courses = £28.00 per head

Tea, Coffee & a Mince Pie can be added for £1.95 a head,
It must be ordered for all guests attending.

All menu choices must be returned to Katie, James or
Wayne no later than seven days before your event.