

Christmas Fine Dining

AT PETERCULTER GOLF CLUB
SATURDAY 11TH DECEMBER

STARTERS

Beetroot soup with pearl barley and pigeon breast

Haggis and bacon croquettes with whisky sauce and crispy leeks

Mulled cider poached pear with spiced plums and mulled cider syrup

Fragrant tomato sorbet or lemon sorbet (complimentary course)

MAINS

Ribeye steak, as you like it, with smoked paprika wedges, grilled mushroom, tomato, onion rings and a choice of chasseur or pepper sauce

Baked salmon with a prawn mousseline, shredded sprouts, hazelnuts and a citrus beurre blanc

Aubergine cannelloni with mushroom sauce, crispy kale and balsamic glazed tomatoes

DESSERTS

Chocolate and brandy torte with chocolate soil, chocolate tuille and vanilla ice cream

Festive sticky toffee pudding, laced with rum, brandy with a spiced winter fruit compote and butterscotch sauce

Chilled clementine and chestnut souffle with a dollop of ginger and cinnamon cream

2 COURSES £28.95

3 COURSES £33.95