

Frinton Golf Club
CHRISTMAS 21
IVY MENU

STARTERS

Goats Cheese, Pear & Walnut Tartine

Goats cheese, Onion Marmalade, Roasted Pear & Walnut on a Toasted Fruit Bread Croute.

Ham Hock Terrine with Pineapple Relish

Ham Hock Terrine with Pineapple & Ginger Relish & Sour Dough Croutes

Poached Salmon & Prawn Cocktail

Poached Salmon & Prawn Marie Rose Cocktail with Pickled Salad & Mini Onion Loaf

MAINS

Traditional Turkey Dinner

Roast Turkey Breast with Sage & Onion Stuffing, Chunky Pig in Blanket, Roast Potatoes, Roast Parsnip, Bacon Buttered Brussel Sprouts, Red Wine Gravy

Beef Bourguignonne

Rich Beef Bourguignonne, Braised Carrot, Horseradish Mash & Bacon Crisp

Smoked Haddock Filo Parcel

Smoked Haddock & Spring Onion & Cream Cheese filled Filo Parcel on a Giant Cous Cous Kedgree & a Coconut Curried Fish 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

Braised Red Cabbage & Green Vegetable Selection
(All dietary requirements can be catered for by arrangement)

DESSERTS

Sticky Toffee Pudding

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream Ice Cream

Black Forest Bombe

Ganache Covered Chocolate Mousse on a Brownie Base & Sour Cherry Compote

Caramalised Tart Citron

Brulee topped Lemon Tart with Raspberry Coulis & Sorbet

Cheese & Biscuits

A Selection of European Cheeses with Fruit, Crackers & Chilli Jam

PRICE

2 Courses = £24.00 per head

3 Courses = £30.00 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.