

Whickham Golf Club Christmas Day Menu

TO START

Homemade Vine Tomato & Fresh Basil Soup (V)

Chef's Chicken Liver, Port & Mandarin Pate with Homemade Fig Chutney

Succulent Prawns & Julienne of Smoked Salmon with Brandy Infused Marie Rose Sauce

Duo of Chilled Cantaloupe & Gallia Melon with Pomegranate Salad

MAIN COURSE

Oven Baked Fillet of Salmon with Prawn & Lobster Sauce

Nestling on a Fondant Potato served with honey parsnips & seasonal vegetables

Traditional Hand Carved British Turkey with Fresh Sage Stuffing & Pigs in Blankets

Served with creamy mash, rosemary scented roast potatoes, honey parsnips & seasonal vegetables

Oven Roasted Belly Pork with Locally Sourced Black Pudding

Served with creamy mash, rosemary scented roast potatoes, honey parsnips & seasonal vegetables

Slow Roasted Lamb Shank

Served with creamy mash, rosemary scented roast potatoes, honey parsnips & seasonal vegetables

Nut Roast with Hazelnuts and Mushrooms delicately flavoured with Herbs (V)

Served with rosemary scented roast potatoes, honey parsnips, seasonal vegetables and vegetarian gravy

Mushroom, Cranberry & Brie Wellington (V)

Served with rosemary scented roast potatoes, honey parsnips & seasonal vegetables & vegetarian gravy

TO FINISH

Traditional Rich Christmas Pudding

Accompanied by homemade brandy sauce

Brownie & Vanilla Cheesecake

Served with fresh cream

Selection of Fine British Cheeses

Homemade fig chutney & a selection of biscuits

Most of our dishes can be modified to be Gluten Free, please let us know of any allergies.

Please speak to a member of staff when booking.

Pre-Booked Only



Adult £49 Children £19 (12 years and under)

