



Christmas Lunch Menu 2019


SUTTON GREEN GOLF CLUB
Est. 1994

Starter

Broccoli & Stilton Soup (V) **
Roasted Chestnuts

Hog Roast Pork, Sage & Onion Rilette
Apricot Marmalade & Olive Bread Crostini

Crab & Coriander Fishcakes **
Sweet Chilli, Lime & Coriander Dressing

Goats Cheese & Beetroot Fritters (V)
Tzatziki & Walnut Oil

Main Course

Roast Turkey **
Pigs in Blankets, Sage & Onion Stuffing and Duck Fat
Roast Potatoes

Baked Loin of Cod **
Mustard & Chive Veloute & Rosti Potatoes

Duck Parcel with Pork, Apricot & Orange Stuffing
Orange & Redcurrant Gravy & Duck Fat Roast Potatoes

**Spiced Cauliflower, Chick Pea & Spinach Dahl
En Croute (V)**
Wensleydale & Smoked Paprika Sauce & Rosti Potatoes

All Served with a Selection of Seasonal Vegetables

Dessert

Traditional Christmas Pudding **
Rum & Brandy Sauce

Chocolate & Orange Syllabub **
Honeycomb & Redcurrants

Sticky Toffee & Date Pudding
Toffee Sauce & Clotted Cream

Traditional Sherry Trifle
Amaretti Biscuit

Coffee & Mince Pies

3 Course - £25.50 / 2 Course - £21.50

Service charge is not included | Items marked ** can be tailored for a Gluten Free Diet if pre-ordered

For more information contact Events Manager Irene Pitcher on 01483 770199 or email irene@suttongrengc.co.uk

Some menu items may contain nuts or nut derivative. Please advise us of any allergies or special requirements. Our suppliers and kitchen staff handle numerous ingredients and therefore it is not possible to guarantee that our dishes will be 100% allergen free. Menu items may be subject to change at any time.