



Christmas Menu 2018


SUTTON GREEN GOLF CLUB
Est. 1994

Starter

Spiced Lentil, Parsnip & Apple Soup (V)
Yoghurt & Coriander Cream

Camembert, Fig & Walnut Tarte (V)
Roasted Fig & Onion Puree

Chicken, Date & Apricot Terrine
Toasted Olive Bread & Apricot Marmalade

Smoked Salmon & Prosecco Parfait
Dill & Cucumber Mayonnaise

Main Course

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

Slow Cooked Loin of Pork
Wrapped in Bacon & Sage Leaves with Sage & Onion
Stuffing and Roast Potatoes

Herb Crusted Sea Bream
Roasted New Potatoes, Chorizo & Bean Ragout

Root Vegetable, Cranberry & Goats Cheese Nut Roast (V)
Roasted New Potatoes and Tomato & Herb Sauce

All Served with a Selection of Seasonal Vegetables

Dessert

Traditional Christmas Pudding
Rum & Brandy Sauce

Tiramisu Trifle
Cinnamon Biscuits

Salted Caramel Figgy Pudding
Ginger Custard

Orange Panna Cotta
Pistachios & Oranges in Gran Marnier

Coffee & Mince Pies

3 Course - £24.50 / 2 Course - £20.50

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. Service Charge is not included