



The Naim Golf Club

## **Festive Lunch**

**Monday 10<sup>th</sup> to Monday 24<sup>th</sup> December 2018**

**(Excluding Sundays)**

2 course £19.95/3 course £24.95

### **Homemade Soup of the Day**

Crispy Croutons, Chopped Chives, Crusty Bread & Butter

### **Smooth Chicken Liver Parfait**

Salad Garnish, Sweet Red Onion Chutney, Fresh Crostini

### **Terrine of Cold and Hot Smoked Salmon wrapped in Peat Smoked Salmon**

Served with Lemon Dressed Leaves, Wholemeal Bread & Butter

### **Trio of Melon Pearls**

Fresh Mint, Coriander & a Boozy Syrup, Passion Fruit Sorbet



### **Butter Roast Turkey Crown**

Apricot, Sage, Chestnut & Oatmeal Stuffing, Kilted Chipolatas, Roast Jus, Cranberry Sauce

### **Roast Scotch Beef Striploin**

Horseradish Crème Fraiche, Roast Chestnut, Mushroom and Red Wine Jus

*Both of these served with Traditional Festive Potatoes & Vegetables*

### **Homemade Salmon & Prawn Fishcakes**

Pebble Potatoes, Roast Garlic Dressing, Fennel, Tomato, Olive & Rocket Salad

### **Roast Mediterranean Vegetable & Feta Cheese Stuffed Butternut Squash**

Baby Potatoes, Asparagus, Fresh Tomato Sauce



### **Traditional Steamed Christmas Pudding**

Brandied Cream Sauce

### **St Clements Cheesecake**

Lemon & Orange Cheesecake on a Ginger Base topped with Meringue, Roasted Pineapple

### **Rich Chocolate Choux Buns**

Filled with Caramel Baileys Cream, Honeycomb Ice Cream

### **Festive Cheeseboard**

White Stilton, Smokey Cheddar, Grapes, Celery, Onion Chutney, Oatcakes



### **Tea or Coffee, Warm Mini Sweet Mince Pies**