

Royston Golf Club

Christmas Menu



Starters

(A) Homemade Creamy Parsnip Soup (v)

seved with homemade croutons

(B) Freshly made Smoked Salmon Pate

encased in baby gem lettuce, pea shoots and melba toast

(C) Spring Onion Crustini (v)

toasted crusty bread topped with smoky chargrilled spring onions and fresh herbs.

Main Course

(D) Traditional Roast Turkey

served with the Chefs special christmas stuffing

(E) Slow cooked Lamb Shank

served with a minty and redcurrent gravy

(F) Mushroom Nut Roast Tart (v)

served in a pesto and vegetarian jus

All main courses will be served with roast potaotes and seasonal vegetables

full list of food allergies available on request All dishes can be G/F

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Desserts

(G) Profiteroles

filled with cream and drenched in warm dark and white chocolate sauce

(H) Raspberry Meringue

filled with raspberry compote and a lemon curd cream

(I) Traditional Christmas Pudding

served with brandy sauce

(J) Cheese and Biscuits

served with homemade onion chutney

To finish of the meal

Coffee

served with homemade mince pie