

CHRISTMAS MENU 2021

ON ARRIVAL

~ *mixed artisan breads individually served* ~

TO BEGIN

cauliflower, cheddar & spring onion soup (v, gf)

duck liver, gin & orange pate - *whole grain crackers*

poached salmon & avocado salad - *sweet chilli dressing* (p, gf, df)

stilton & button mushrooms - *toasted brioche* (v)

MAIN COURSE

roast Suffolk turkey breast - *pigs in blankets, sausage meat & orange stuffing, roast potatoes & seasonal vegetables* (df)

seared sea bass fillet - *cockle & mussel broth* (p, df)

braised sirloin of beef - *dijon mustard & crushed peppercorn sauce*

puff pastry vegetable parcel - *roasted vegetables & cheese sauce* (v)

~ ***all main course accompanied by red cabbage, sprouts and carrots*** ~

TO FINISH

traditional 'lillipuds' christmas pudding - *brandy sauce* (gf, v)

triple chocolate cheesecake - *crème fraiche & toasted hazelnuts* (v)

mixed berry shortbread tower - *chantilly cream* (v)

english cheese slate - *chutney, grapes, celery & crackers* (v)

specific dietary requirements for any of the above can be arranged in advance with our catering team

~ ***all desserts followed by coffee or tea & cocktail mince pies*** ~

Bury St Edmunds Golf Club Pre-order Form

Name of Party:			
Number of guests:			
Arrival & Dining Times:			

Please return this form no later than 2 weeks before the event

If any of your party have any dietary requirements please notify us on return of this form, or contact us directly and we will be happy to discuss their needs

Any guests who withdraw within 3 days of the event will still be charged

Evening events are subject to a minimum of 30 persons requirement

Table	Soup	Pate	Salmon	Mushroom
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	Turkey	Sea Bass	Beef	Vegetarian
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	Xmas Pud	Cheesecake	Shortbread	Cheese
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Price per head: 2 Course - £27.50 & 3 Course - £31.50