

1896



CLUBHOUSE

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KITCHEN • COFFEE • BAR

The Heart of The Ashley Wood Golf Club

Christmas PARTY MENU

AVAILABLE THROUGH DECEMBER ONLY

2 COURSES £26.95 | 3 COURSES £31.95

PRE-ORDERS REQUIRED FOR THIS MENU

A NON REFUNDABLE £10PP DEPOSIT IS REQUIRED TO SECURE BOOKINGS

STARTERS

ROASTED PARSNIP & HONEY SOUP (V)

Served with warm crusty bread & butter.

GFO & Vegan option available.

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait served with cranberry & port chutney, toasted sourdough and dressed rocket.

GFO available.

SMOKED SALMON & PRAWN COCKTAIL

Atlantic prawns and smoked salmon with little gem lettuce, Marie Rose sauce and bread & butter.

GFO available.

CRISPY BREADED BRIE WEDGES (V)

Golden crispy breaded brie wedges served with cranberry & port chutney and a dressed rocket salad.

MAIN COURSES

TRADITIONAL CHRISTMAS TURKEY ROULADE

Turkey breast filled with a gluten free pork, sage & onion stuffing, wrapped in streaky bacon, served with pigs in blankets, duck fat roast potatoes, honey roasted carrots & parsnips, steamed tenderstem broccoli, Yorkshire pudding and rich turkey gravy. **GFO option available.**

ROAST SIRLOIN OF BEEF

Roast sirloin of beef served with duck fat roast potatoes, honey roasted carrots & parsnips, steamed tenderstem broccoli, Yorkshire pudding and a rich port & red wine sauce. **GFO option available.**

PAN-ROASTED SALMON FILLET

Pan-roasted salmon fillet served with creamy potato gratin, steamed tenderstem broccoli, honey roasted carrots & parsnips, finished with a white wine & chive cream sauce. **GFO option available.**

BEETROOT WELLINGTON (V)

A delicious beetroot Wellington, wrapped in golden puff pastry, served with roast potatoes, honey roasted carrots & parsnips, steamed tenderstem broccoli and vegetarian gravy. **Vegan option available.**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with warm brandy sauce.

GFO & Vegan option available.

STICKY TOFFEE & GINGER PUDDING

A rich sticky toffee pudding infused with warming ginger, served with warm toffee sauce and vanilla ice cream.

CHOCOLATE ORANGE TORTE

Served with orange mascarpone and chocolate crumb.

Gluten free & Vegan option available.

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Served with a warm mulled berry compote.

FESTIVE FINISH MINCE PIE & COFFEE

Warm mince pie served with freshly brewed tea or coffee.