

# **CLUB MENU**

Monday 15th - Friday 19th December 2025 Two-Courses £30.00 | Three-Courses £34.00

### **Starters**

### **Root Vegetable and Sage Soup**

With Blue Cheese Croquette

### **Loch Var Smoked Salmon Mousse**

With Avocado Panna Cotta, Cirtus Gel, Baby Leaves and Malted Brown Bread

#### **Potted Salt Beef**

With Pickled Carrot, Gherkin and Horseradish Mayonnaise and Sourdough Melba

## **Main Courses**

### **Belly of Gloucester Old Spot Pork**

With Quince, Sultana and Sage Compote, Fondant Potato, Braised Red Cabbage and Thyme Jus

# Cheddar Glazed Atlantic Seafood and Prawn Pie With a Medley of Beans

Goats Cheese, Spinach and Jerusalem Artichoke Filo Parcel With Curly Kale, Cranberry and Beetroot Relish

### **Roast Norfolk Turkey**

Served with Pigs in Blankets, Sage and Chestnut Stuffing, Cocotte Potatoes, Buttered Brussel Sprouts, Roasted Parsnips, Cranberry Sauce and Turkey Jus (£5.00 Supplement)

# **Desserts & Savoury**

## Seasonal Berry and Prosecco Jelly

With Elderflower Anglaise and Brandy Snap Tuile

## Warm Sticky Toffee Pudding

With Caramel Sauce and Vanilla Ice Cream

#### Welsh Rarebit

If you have a food Allergy, please inform a member of Staff.
Food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen