



MONDAY - SATURDAY

FESTIVE SET MENU

TWO COURSES £20
THREE COURSES £25

Available from 26th November - 24th December

STARTERS



Roasted Parsnip & Potato Soup ^{V VE}
parsnip crisps & truffle oil

Spiced Cod Croquettes
tomato, red onion & coriander salsa



Chicken Liver Pâté ^{GF}
onion chutney, toasted croutes & leaf salad

Provençal Vegetable Terrine ^V
buffalo mozzarella & basil, olive tapenade

MAINS



Traditional Roast Turkey Breast
pigs in blankets, sage stuffing, seasonal vegetables,
roast potatoes & rich gravy

Braised Brisket of Beef ^{GF}
hotpot potatoes, celeriac purée, roasted garlic & rosemary sauce

Baked Hake Fillet ^{GF}
pancetta puy lentils, sugar snaps, green pea purée



Oyster Mushroom ^{V VE}
spinach & pine nut strudel, chickpea & vegetable tagine

DESSERTS

Festive Christmas Pudding
brandy sauce & poached plums

Baileys Crème Brûlée
shortbread biscuits

Iced Dark Chocolate Orange Terrine
homemade cookies

Selection of British Cheeses
apple chutney, savoury crackers, celery & grapes
£3 supplement

Book via our website
www.sherdleyparkgolfcourse.com

(V) vegetarian, (VE) vegan, (GF) gluten-free, (GF*) can be made suitable for gluten-free.
Full allergen information is available on request. Please be aware that all of our dishes are
prepared in kitchens where nuts and gluten are present.

Menu descriptions do not always display all ingredients as well as other allergens, therefore,
we cannot guarantee that any food is completely free from all traces of allergens.

