

Christmas

AT LYME REGIS GOLF CLUB
SERVED BY FOSSIL FOOD CATERING

GLASS OF SLOE GIN FIZZ ON ARRIVAL

STARTER

English Gin & Cucumber Cured Loch Duart Salmon, Ciabatta Croutes, Pickled Vegetables.

Devon Duck & Chestnut Terrine, Black Garlic Ketchup, Brioche Toast, Roasted Pepper Rilette.

French Shallot Soup, Pecorino Croute, Baby Watercress & Matchstick Potato's. (V)

MAIN

30 Hour Cider Brined Rosamondford Farm Turkey, Chestnut & Leg Croquette, HQ Pork Blanket, Cranberry Jam, Oregano & Brioche Stuffing. Bone & Butter Gravy.

Line Caught Cornish Halibut w/ Garden Herb Crumb, Lemon & Saffron Polenta, Monkfish Popcorn, Rioja Beurre Blanc.

Woodfired Celeriac Steak, Apple & Celeriac Puree, Leek Arancini, Shallot Butter Sauce split w/ Parsley Oil. (V)

Sides of :

Chicken Dripping & Thyme Roasties
Charred Sprout Tops & Air Dried Speck
Maple Roasted Parsnips (v)
Orange & Maced Carrots (v)

DESSERT

1 yr Soaked Xmas Pudding, Brandy Crème Anglaise, Griotine Cherries

Triple Chocolate Brownie, Salted Butterscotch, Honeycomb Ice Cream

Sicilian Lemon Cheesecake, Citrus Gel, Stem Ginger, Raspberry Salad

Followed by Coffee & Boozy Truffles

2 Courses @ £38.00 Per Person

3 Courses @ £48.00 Per Person