



Chipping Sodbury  
GOLF CLUB

# Lets celebrate Christmas<sup>at</sup> Chipping Sodbury Golf Club



£26.95 p.p.

Includes 3 course dinner and disco

7.00pm - 12.30am

Join us for an evening of festive fun at one of our  
Christmas Party Nights, every Thursday, Friday and  
Saturday throughout December.

To enquire, please contact Elaine Tavener on 01454 319 042/Ext 1  
or email [elaine@chippingsodburygolfclub.co.uk](mailto:elaine@chippingsodburygolfclub.co.uk)

# Christmas Party Nights Menu 2016

## Starter

### **Carrot and Coriander Soup (v)**

A velvety sweet soup with roasted carrots finished with cream and flavoured with coriander, croutons and a pinch of toasted cumin seeds

### **Oak Smoked Salmon**

Flakes of Oak smoked Salmon with a fresh salad garnish topped with a hot horseradish creme fraiche

### **Brussels Pate with Apple and Plum Chutney**

Deliciously rich and smooth chicken liver pate served with a slowly reduced Bramley apple and juicy plum chutney

### **Stilton stuffed field Mushroom (v)**

Large field mushroom stuffed with blue Stilton and fresh herbs, topped with breadcrumbs and baked until golden

## Main Course

### **Succulent Turkey Breast**

Norfolk Turkey served with sage and onion stuffing, sausage and bacon and rich gravy

### **Silverside of Beef**

Slowly roasted Black Angus Beef with Yorkshire pudding and rich gravy

### **Mediterranean Vegetable Risotto (v)**

Mixed peppers, courgette, aubergine and onions pan fried with Arborio rice finished with a tomato and herb sauce

### **Crispy Cod and Prawn Fishcake**

Cod and King prawns bound with potato and spring onions, coated with breadcrumbs and served with creamed leeks

All served with our chef's choice of seasonal vegetables

## Dessert

### **Sticky Chocolate and Orange Cake**

Squidgy orange curd sponge smothered with dark chocolate ganache, orange icing and Belgian chocolate sauce

### **Passionfruit Mousse with Mango Sorbet**

Smooth Passionfruit mousse with a zesty Mango sorbet topped with toasted coconut

### **Christmas Pudding**

Traditional plum pudding with flambé Brandy sauce

### **Cheese and Biscuits**

Farmhouse Cheddar, French brie and blue stilton, with savoury biscuits and juicy grapes

**Followed by Freshly Brewed Coffee and Mint Crisp**

