

# CHRISTMAS 2019



# Christmas Party Night 2019

3 Course Meal, Crackers & Disco for All Ages  
£28.95 per person

Arrival from 7.00pm. Meal Served at 7.45pm  
Bar Closes at 12.30am

## STARTERS

Chef's Own Vegetable Soup (V) (GF)  
Chicken Liver & Cognac Pate with Onion Chutney & Toast  
Southern Fried Chicken Goujons with a Sweet Chilli Dip

## MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing & Chipolata Sausage  
Roast Topside of Beef with Yorkshire Pudding  
Fillet of Hake with a Lemon Butter & Caper Sauce  
Mushroom, Brie & Chestnut Tart (V)  
(Gluten Free Gravy & Sauces Available on Request)

## DESSERTS

Christmas Pudding & Brandy Sauce  
Chocolate Orange Torte (GF)  
Lemon Meringue Roulade (GF)

Coffee & Mince Pies

(V) Vegetarian, (GF) Gluten Free, (Vegan)

**Please telephone us on 01633 681011  
or email [parc.golf@hotmail.com](mailto:parc.golf@hotmail.com) for availability**



# Sandalwood Suite & Restaurant

## Lunch & Evening Menu

### Sandalwood Suite

Monday to Saturday (Min 40 Guests)

2 Courses & Coffee - £19.95

3 Courses & Coffee - £22.95

### Restaurant Only

Monday to Saturday

2 Courses & Coffee - £17.95

3 Courses & Coffee - £19.95

## STARTERS

Chef's Own Vegetable Soup (V) (GF)

Chicken Liver & Cognac Pate with Red Onion Chutney & Toast

Breaded Mushrooms with a Garlic Mayonnaise Dip

## MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage

Roast Topside of Beef and Yorkshire Pudding

Fillet of Salmon with a White Wine & Chive Sauce

Mushroom & Leek Pie (GF) (V) (Vegan)

(Gluten Free Gravy & Sauces Available on Request)

## DESSERTS

Christmas Pudding & Brandy Sauce

Salted Caramel & Chocolate Torte

Strawberry & Rhubarb Cheesecake (GF)

Coffee & Mince Pies

(V) Vegetarian, (GF) Gluten Free, (Vegan)



# FAMILY SUNDAY

Set 3 Courses – £21.95 per person  
available Sunday 15th & Sunday 22nd December

## STARTERS

Chef's Own Vegetable Soup (V) (GF)  
Chicken Liver & Cognac Pate  
Breaded Wholetail Scampi with Tartar Sauce  
Galia Melon with Fresh Berries & Fruit Coulis (GF) (Vegan)  
Garlic Mushrooms a la Creme (V)

## MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing & Chipolata Sausage  
Roast Topside of Beef with Yorkshire Pudding  
Leg of Welsh Lamb  
Fillet of Hake with a Lemon Butter & Caper Sauce (GF)  
Vegetable Strudel with a Tomato Salsa (V)  
Mushroom & Leek Pie (GF) (V) (Vegan)

(Gluten Free Gravy Available)

## DESSERTS

Christmas Pudding & Brandy Sauce  
Lemon Meringue Roulade (GF)  
Strawberry & Rhubarb Cheesecake (GF)  
Salted Caramel & Chocolate Torte

Coffee & Mince Pies

(V) Vegetarian (GF) Gluten Free

## CHILD MEALS £10.95

(Starter of choice, Main Course and Dessert or Ice Cream)

Half Portion Roast Dinner or Sausage/Chicken Nuggets, Chips & Beans/Peas

A **non refundable** deposit of £10 per person is required for all bookings.

Final numbers, menu choices and full payment required 4 weeks before the function

**No refunds will be given for any cancellations after receipt of final numbers and payment.**

Please advise us if you have any food allergies or intolerances.

**Please telephone us on 01633 681011 or email [parc.golf@hotmail.com](mailto:parc.golf@hotmail.com) for availability**