

RORC Christmas Menu

Three Courses with Port and Brandy mince pies - £32.50

Two Courses with Port and Brandy mince pies - £30.00

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

Starters

Sliced Scottish smoked salmon fillet
served with crème fraîche, fennel and radish shavings salad and lemon dressing

Pressed confit duck leg terrine
served with red onions, dried cranberry marmalade and ciabatta crostini

Lightly pickled golden beetroot carpaccio
served with a quenelle of goat's cheese and mixed herb salad

Truffle scented leek and potato soup

Main Courses

Roast turkey breast with sage and onion stuffing
served with goose fat roast potatoes and traditional trimmings

Baked lemon crusted cod supreme
served with smooth parsnip purée, shallots and buttered green beans

Rosemary roasted aged rib-eye steak
served with maple roasted root vegetables, goose fat roast potatoes and a red wine jus

Spinach and ricotta cannelloni baked in a rich tomato and Mornay sauce
with a hazelnut and parmesan crumble

Desserts

Christmas pudding with brandy crème anglaise and vanilla ice cream

Gingerbread cheesecake with salted caramel ice cream

Chocolate and raspberry torte with chocolate sauce

English & French Cheeseboard

£9.50 for a selection of all 4 cheeses or £ 3.00 supplement if taken as a 3rd course

Please ask for our selection of the day

All served with a selection of biscuits, Chardonnay infused grape chutney, grapes & celery

Please speak to a member of staff about any food allergies or intolerances
Members are reminded that the club restaurant is non-smoking and a mobile free area.