

Romiley Golf Club Christmas menus

Starter

Chicken, apricot & pancetta terrine, balsamic onion confit & toasted
sour dough bread

or

Roast red pepper soup, finished with basil oil & crusty bread (V,gf)

or

Roast Butternut Squash Feta and cranberry Salad with maple
dressing (V, gf)

Main

Roast turkey breast, pigs in blankets, thyme roast potatoes, roast
carrots, honey roast parsnips and sprouts. Sage and onion stuffing
and proper gravy.

(can be GF & Plant based if pre booked)

or

Slow braised beef steak in red wine, garlic dauphinoise potatoes
and sautéed green beans

or

Lemon & Thyme baked Cod, parmentier potatoes, sautéed
tenderstem broccoli, lemon Butter sauce

(can be GF if pre booked)

or

Goat's Cheese and caramelised onion tart, thyme roast new
potatoes and sautéed green beans finished with a wild mushroom
jus (Vg)

Desserts

Christmas pudding and brandy cream sauce
(can be V and gf available if pre booked)

or

White chocolate and raspberry Festive Mess (V & gf)

or

Cheese and biscuits*

Prices are based on a minimum of 25 guests

Christmas Lunch Menu – served between 12-3:30pm

Price per person for a 2-course meal per person £30.00

Price per person for a 3-course meal per person £35.00

***Cheese & Biscuits surcharge £2.50**

Tea & Cafetière Coffee (bottomless) £3.50

Tea & Cafetière Coffee (bottomless) and After Dinner Mints £4.00

Christmas Dinner Menu – served between 5pm – 7:30pm

Price per person for a 2-course meal per person £35

Price per person for a 3-course meal per person £40

***Cheese & Biscuits surcharge £2.50**

Tea & Cafetière Coffee (bottomless) £3.50

Tea & Cafetière Coffee (bottomless) and After Dinner Mints £4.00

Terms and conditions:

Please pick the following for your group to choose from:-

1 starter + 1 Vegetarian dish

2 main + 1 vegetarian dish

1 dessert + Cheese and biscuits

Final guest numbers are required **14 days** prior to your event. We can sometimes accommodate small increases, but after such time, any cancellations will incur the following charges:

- cancellations made with less than 14 days' notice of the event will incur a 50% cancellation fee;
- cancellations with less than one week's notice will be charged in full. If a guest cannot attend on the day, a takeaway meal can be provided.

Prices are based on a minimum of 24 guests.

Pre-orders are required two weeks in advance of your party.

ALLERGENS:

Should you or a member of your group have any allergies or specific dietary requirements, please speak to Kate on 0161 430 2392 option 3

Whilst every care is taken to avoid allergen cross-contamination, we do handle all allergens on the premises.