Romiley Golf Club Christmas menus

(based on a minimum of 24 guests)

Starter

Duck and orange pate served with a rocket cherry tomato salad & Cumberland sauce and seeded toast

or

Roast red pepper and sweet potato soup with baked sourdough roll (vg)

or

Caramelised onion and goats cheese tart, served with spice apple chutney and crisp leaves (v)

Main

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

or

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

or

Pan fried sea bass fillet, roast rosemary new potatoes sautéed spinach with a caper and lemon butter.

or

Mushroom and chestnut wellington, thyme roast new potatoes and sautéed green beans finished with a wild mushroom jus (Vg)

Desserts

Christmas pudding and brandy sauce

or

Pear and almond tart with a mascarpone cream

or

White chocolate and Baileys cheesecake

or

Cheese and biscuits*

Christmas Lunch Menu – served between 12-4pm

Price per person for a 2-course meal per person £26.50

Price per person for a 3-course meal per person £31.50

*Cheese & Biscuits surcharge £2.50

Tea & Cafetière Coffee (bottomless) £3.30

Tea & Cafetière Coffee (bottomless) and After Dinner Mints £3.50

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

Price per person for a 2-course meal per person £29.50
Price per person for a 3-course meal per person £34.50
*Cheese & Biscuits surcharge £2.50
Tea & Cafetière Coffee (bottomless) £3.30
Tea & Cafetière Coffee (bottomless) and After Dinner Mints £3.50

Terms and conditions:

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

1 starter

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.