



Christmas at the Golf Club

M E N U

Two Courses - £28 Three Courses - £35

T O S T A R T

Crispy confit duck leg pastilla, port cinnamon orange and cranberry compote,
dressed endive and sorrel cress salad

Hot smoked salmon, bittersweet roasted lemon puree, whipped caviar crème
fraiche. Crispy salmon skin and micro watercress

Caramelised chicory and stilton tart tatin, roasted honey figs, toasted pumpkin
seeds and mustard dressed rocket

M A I N S

Aromatic West Sussex free range turkey breast, star anise and cider braised baby carrots,
honey roasted parsnips, Cowdray pigs in blankets, thyme and garlic roast potatoes,
chestnut roasted brussels and rich port gravy

Beer braised short rib of beef on the bone, horseradish mash potato puree, butter wilted
cavolo nero and parsnip hay with a beef reduction jus

Hazelnut and squash ballotine, charred baby leeks, thyme and garlic roast potatoes,
chestnut roasted brussels, hot honey parsnips and a caramelised red wine vegetable gravy

D E S S E R T

Traditional Individual Christmas pudding with a thick whipped Courvoisier
brandy cream

Giant profiterole filled with a pistachio white wine and rose petal crème
diplomat, toasted pistachios and a vanilla bean cream

Dark chocolate delice in a sweet pastry case, coulis dressed raspberries and
Cowdray simply milk ice cream

