



Royal Montrose Golf Club

Party Night

Festive Menu 2018

Fridays 7th & 14th December

Starters

Winter Lentil & Vegetable Soup

Served with warm crusty bread

Twice Cooked Cheese Soufflé

Delicious warm light savoury cheese soufflé served with crisp side salad

Clubhouse Pate

Smooth chicken liver pate served with side salad, fruit chutney and oatcakes

Main course

Roast Perthshire Turkey

Served with full festive trimmings, fresh seasonal vegetables and potatoes

Beef & Burgundy Steak Pie

Tender chunks of Scotch Beef in a rich burgundy wine gravy topped with puff pastry, served with fresh seasonal vegetables & potatoes

Baked Dijon Salmon

Baked fillet of Scottish salmon topped with a Dijon mustard crust served with fresh seasonal vegetables & potatoes

Winter Spiced Nut Roast

Served with fresh seasonal vegetables and potatoes

Desserts

Christmas Pudding & Brandy Sauce

Mulled Wine & Red Berry Trifle

Berries infused with mulled wine and vanilla sponge set in jelly topped with fresh custard and whipped cream

Rich Chocolate & Hazelnut Torte

Rich chocolate mousse set on top of a crunchy biscuit base & topped with chopped hazelnuts served with double cream

To finish

Tea or Coffee

&

Christmas mince pie