



TG Catering @ Bakewell Golf Club
Christmas Day Menu

A Glass of Kir Royale & A selection of hot & cold Canapes served promptly at

12.00

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Cream of Parsnip, Carrot & Cumin Soup topped with parsnip crisps

Chilled Gallia Melon Rose with Champagne sorbet & raspberry compote

*Smoked Salmon & Crayfish Tail Cornets with Marie Rose Sauce with
Granary Bread*

Pressed Ham Hock & Pea Terrine, Apple Chutney & Melba toast

*Duo of West Country Crabcakes on a bed of rocket leaves with a sweet chilli
dip*

~~~ooOoo~~~

Refreshing Blood Orange Sorbet

~~~ooOoo~~~

*Derbyshire Turkey Breast with pigs in blankets, sage seasoning & rich pan
jus*

*Pan Fried Barbary Duck Breast on a Dauphinoise potato with a hoisin &
honey sauce*

*Pan Fried Beef Fillet Mignons on a Potato Rosti with a Madeira & Pink
Peppercorn jus*

*Steamed Fillet of Lemon Sole filled with Salmon & Spinach with a mussel &
lobster bisque*

Mushroom, Brie & Cranberry Wellington with a Tomato & Watercress sauce



*All served with Roast & New Potatoes, Honey Glazed Parsnips,
Brussel Sprouts with chestnuts, Cauliflower cheese & carrots*

~~~ooOoo~~~

Traditional Steamed Christmas Pudding with Brandy & Toffee Sauce

Individual Strawberry & Prosecco Cheesecake with white chocolate ice cream

Indulgent Salted Caramel Torte with Cognac Chantilly Cream

Seasonal Chocolate Yule Log with Mince Pie ice cream

~~~ooOoo~~~

*Christmas Cheese Tower with savoury biscuits, chutney, celery, grapes & a
glass of Port*

~~~ooOoo~~~

Freshly Brewed Coffee & Warm Mince Pies, Christmas Cake & Stollen

£55.00 for members & their guests

£60.00 for Non-members

£25.00 for under 12's

Under 2's Free

Food Allergy Notice

*If you have a food allergy or a special dietary requirement please contact us
prior to ordering*