

Club Restaurant Large Tables Christmas Menu 2025

Up to 30 covers in a private area of the dining room

Three Courses £52.50 including Coffee & Christmas Treats

Two Courses £42.00

Starters

SPICED LENTIL & ROOT VEGETABLE SOUP (VE/GF AVAILABLE)
Apple Chutney, Chopped Roasted Chestnuts & Curry oil

BLOODY MARY PRAWN COCKTAIL (GF AVAILABLE)
Shredded Lettuce, Guacamole, Fresh Lemon, Caper Popcorn, Rye Shards

HAM HOCK TERRINE (GF AVAILABLE)
Pea & Mint Arancini, Sour Dough Flute, Piccalilli

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)
Pickled Vegetables, Rye Shards and Beetroot Puree

Main Course

ROAST TURKEY WITH CRANBERRY & CHESTNUT STUFFING (GF AVAILABLE)
Fondant Potato, Glazed Root Vegetables & Sauteed Sprouts, Pigs in Blankets,
Truffle Oil Mashed Potato, Swede & Carrot, Festive Red Cabbage & Gravy

PAN ROASTED SALMON (GF)
Spinach Potato Cake, Sauteed Vegetables, Split Dill and Vermouth Cream Sauce

ROLLED BRAISED VENISON HAUNCH & OX CHEEK BON BON (GF AVAILABLE)
Celeriac and Potato Puree, Kale, Glazed Winter Vegetables,
Claret & Juniper Sauce

SLOW COOKED CONFIT DUCK LEG WITH FILO DUCK ROLL (GF AVAILABLE)
Glazed Bok Choy, Stir Fried Vegetables, Thai Peppercorn & Five Spice Sauce

Desserts

VSC CHRISTMAS PUDDING WITH CHRISTMAS ICE CREAM & BRANDY SAUCE (VE/GF AVAILABLE)

CHOCOLATE YULE LOG WITH CHANTILLY CREAM (VE)

CLEMENTINE CURD TART, CHOCOLATE MOUSSE, COINTREAU SAUCE (GF AVAILABLE)
Raspberry Sorbet

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF)
Blueberry Ice cream

FOUR ARTISAN CHEESES (VE)
Biscuits, Chutney, Grapes, Celery, Walnuts
(Cheese as an additional Course £9.50 PP)

A 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.

Vegetarian Menu

Starters

SPICED LENTIL & ROOT VEGETABLE SOUP (GF AVAILABLE)
Apple Chutney, Chopped Roasted Chestnuts, Curry oil

VEGAN ROASTED HARISSA CAULIFLOWER (GF)
Chickpea Humus, Pomegranate, Tahini, Coriander & Coconut Dressing, Dukkah

VEGAN BEETROOT GNOCCHI (GF AVAILABLE)
Basil & Rocket Pesto, Vegan Goats Cheese, Roasted Hazelnuts

Main Course

VEGAN FESTIVE ROAST EN CROUTE
Fondant Potato, Glazed Root Vegetables & Sauteed Sprouts, Vegan Sausage,
Truffle Oil Mashed Potato, Swede & Carrot, Festive Red Cabbage & Gravy

VEGAN TURKEY SCHNITZEL (GF AVAILABLE)
Tagliatelle in Wild Mushroom Stroganoff with Chestnut

VEGAN BUTTERNUT SQUASH, SPINACH & CHICKPEA CURRY (GF AVAILABLE)
Basmati Rice, Naan, Mango Chutney

Desserts

VSC CHRISTMAS PUDDING WITH CHRISTMAS ICE CREAM & BRANDY SAUCE (VEGAN/GF AVAILABLE)

PAVLOVA WITH MULLED WINE BERRY COMPOTE (GF)
Blueberry Ice cream

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

ADDITIONS:

2x Chef Choice Christmas Canapes £6pp

British Cheeseboard £9.50 PP

GF= GLUTEN FREE VE=VEGETARIAN

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