

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 including Coffee & Christmas Treats

Starters

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

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

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

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 discretionary 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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