



CHRISTMAS MENU

STARTERS

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Traditional prawn cocktail, served on a bed of little gem lettuce, crusty bread.

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Beetroot carpaccio, whipped goats cheese, candied walnuts.

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Duck liver pate, clementine chutney, with crusty bread.

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Creamy garlic mushrooms, garlic bread.

MAINS

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Lemon and rosemary turkey, crispy roasted potatoes, roasted parsnips, apricot stuffing, creamy bacon and leek brussels, honey roasted pigs in blankets, Yorkshire pudding and turkey gravy.

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Slow roasted topside of beef, crispy roasted potatoes, honey roasted parsnips, Yorkshire pudding, beef jus.

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Roasted vegetable risotto, caramelized garlic, creamy tomato sauce.

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Wild salmon fillet, parmentier potatoes, pan-fried tender stem, minced garlic, green beans and hollandaise sauce.



**DESSERTS**

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Traditional Christmas Pudding served with either brandy sauce,  
Custard or Cream.

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5 cheese selection, crackers, red onion chutney, lightly salted  
butter, grapes.

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Mixed berry pavlova, strawberry coulis.

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Raspberry and white chocolate cheesecake, Chantilly Cream.

**Complimentary**

Coffee, Chocolate mints and mince pies petits fours

**TWO COURSES £23.50**  
**THREE COURSES £29.50**

Lydd Golf Club and Driving Range  
Romney Road  
TN29 9LS

Phone:07368831090  
Email:info@thexix.co.uk