Christmas Menu

Starters

Prawn Cocktail
Succulent prawns served on crisp gem lettuce, topped with a rich Marie Rose sauce and a hint of lemon.

Duck Liver Pâté
Rich, velvety pâté infused with Scotch whisky, accompanied by crostini and a seasonal spiced Chutney.

Cheese and Garlic Stuffed Mushrooms
Portobello mushrooms stuffed with garlic, herbs, and cheese.

Crispy Brie Fritters
Lightly battered Brie bites fried until golden and crispy, paired with a rich cranberry dipping sauce

Mains

Roast Turkey
Succulent roast turkey served with crispy pigs in blankets, golden roast potatoes, bacon-Brussels sprouts, traditional vegetables, and Yorkshire pudding.

Honey and Mustard Roasted Gammon
Tender Gammon glazed with Honey and mustard served with crispy pigs in blankets, golden roast potatoes, bacon-Brussels sprouts, traditional vegetables, and Yorkshire pudding.

Pan-fried Salmon
Crispy-skinned salmon fillet served with sautéed potatoes, traditional seasonal vegetables, and a rich hollandaise sauce.

Vegan Wellington
Flaky Vegan Wellington served with golden roast potatoes, traditional vegetables and vegan gravy.

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Dessert

Traditional Christmas Pudding
Warm Christmas pudding infused with festive spices , served with a rich brandy sauce or custard.

Salted Caramel Millionaires Cake
A double layered cake, biscuit based baked into a chocolate flavoured sponge layered with a toffee sponge.

Mixed Berry Pavlova
Crisp meringue shell with a soft marshmallow centre, topped with whipped cream and fresh seasonal berries.

Cheese and Biscuits extra £2.50
A selection of mature and creamy cheeses, served with an assortment of crackers, chutneys, and fresh grapes.

Two Courses- £27.50
Three Courses- £32.50
All three courses are served with coffee and mince pies afterwards

Lydd Golf Club and Driving Range
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Please Call- 07368831090 for further information