



LAKESIDES CHRISTMAS MENU

STARTERS

MAPLE FLAVOURED ROOT VEGETABLE SOUP

*Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices.
Served with a warm bread roll.*

DUCK & ORANGE PATE,
accompanied with toasted brioche bread and a caramelised onion chutney.

PRAWN, WATERMELON AND MINT SALAD

*Watermelon and prawns intertwined with fresh mint, adding a cooling freshness twist on a
Christmas classic.*

MAIN COURSE

ROAST BEEF,

Yorkshire pudding and gravy.

ROAST TURKEY,

a pig in blanket, sausage seasoning and gravy.

LEMON & ROSEMARY COD

Oven baked cod wrapped in Parma ham served with a flavoursome tomato based sauce.

MUSHROOM, RED BELL PEPPER & CHESTNUT STROGANOFF

*Wild mushrooms, red bell peppers, chestnuts and onions mixed within a creamy stroganoff sauce.
Served on a bed of steamed rice and braised red cabbage.*

DESSERTS

CHRISTMAS PUDDING

A variety of homemade puddings will be available on the day of your booking.

Continue your evening with homemade mince pies and a coffee or tea for only £1.50 extra.

TWO COURSE £18.95

THREE COURSE £24.95

Email us at: lakesidegolfcourse@googlemail.com or call us on: 01686 640 909

Gluten Free, Dairy Free and Vegan options are available on request of your booking with us.