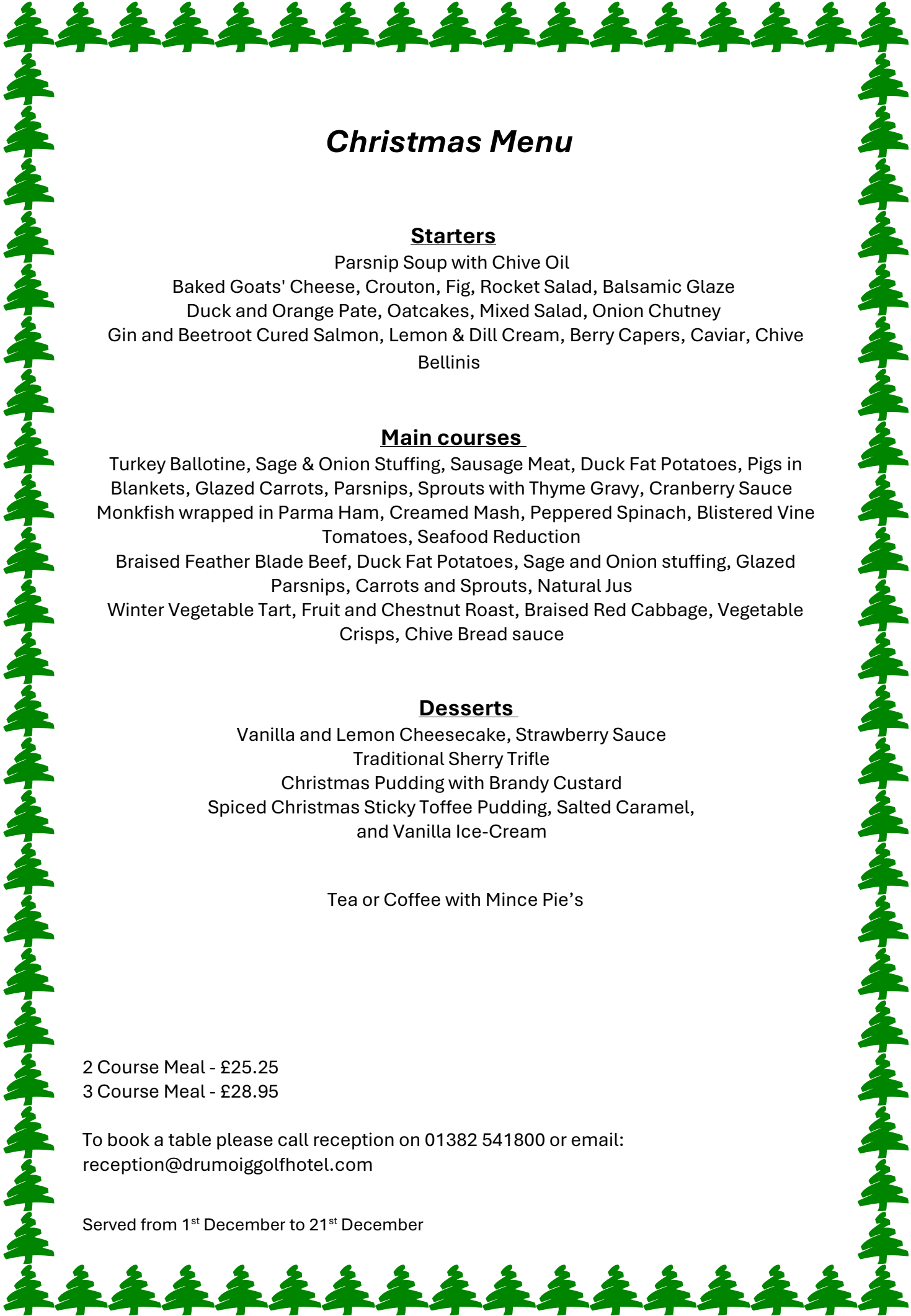




Christmas Menu

Starters

Parsnip Soup with Chive Oil
Baked Goats' Cheese, Crouton, Fig, Rocket Salad, Balsamic Glaze
Duck and Orange Pate, Oatcakes, Mixed Salad, Onion Chutney
Gin and Beetroot Cured Salmon, Lemon & Dill Cream, Berry Capers, Caviar, Chive
Bellinis

Main courses

Turkey Ballotine, Sage & Onion Stuffing, Sausage Meat, Duck Fat Potatoes, Pigs in
Blankets, Glazed Carrots, Parsnips, Sprouts with Thyme Gravy, Cranberry Sauce
Monkfish wrapped in Parma Ham, Creamed Mash, Peppered Spinach, Blistered Vine
Tomatoes, Seafood Reduction
Braised Feather Blade Beef, Duck Fat Potatoes, Sage and Onion stuffing, Glazed
Parsnips, Carrots and Sprouts, Natural Jus
Winter Vegetable Tart, Fruit and Chestnut Roast, Braised Red Cabbage, Vegetable
Crisps, Chive Bread sauce

Desserts

Vanilla and Lemon Cheesecake, Strawberry Sauce
Traditional Sherry Trifle
Christmas Pudding with Brandy Custard
Spiced Christmas Sticky Toffee Pudding, Salted Caramel,
and Vanilla Ice-Cream

Tea or Coffee with Mince Pie's

2 Course Meal - £25.25
3 Course Meal - £28.95

To book a table please call reception on 01382 541800 or email:
reception@drumoiggolfhotel.com

Served from 1st December to 21st December