



Grimsby Golf Club – Tribute Evenings – Arrival 6.45pm – Eat 7.30pm

To Start

Homemade Broccoli and Stilton Soup (v/GF)

Served with a Warm Roll

Traditional Prawn Cocktail

Served with Fresh Mixed Leaf Salad and Wholemeal Bread

Chicken Liver Parfait (GF)

Served with Fresh Mixed Leaf Salad, Toasted Bruschetta and Chutney

Duo of Melon (v/ve/GF)

Served with Raspberry Coulis and Fresh Fruits

To Feast

Roast Lincolnshire Bronze Turkey (GF)

Served with Pig in Blanket, Cranberry & Sage Stuffing and Traditional Gravy

Roast Beef and Yorkshire Pudding (GF)

Served with Traditional Gravy

Oven Baked Salmon (GF)

Accompanied with Dill Hollandaise Sauce

Mushroom, Brie and Cranberry Wellington (v)

Served with Rich Red Wine Jus

All Mains Served with Roasted Potatoes and Seasonal Vegetables

To Finish

Traditional Christmas Pudding (v/GF)

Served with Brandy Sauce

Chocolate Truffle Brownie Torte (v/ve/GF)

Served with Toffee Sauce and Salted Caramel Ice Cream

Lemon Roulade (v/GF)

Served with Mixed Berry Compote

Cheese Plate (v/GF)

Selection of Cheese with Crackers, Celery, Grapes and Chutney

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Freshly Brewed Tea or Coffee

with Warm Mince Pies

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£45 per person

3 Course Meal and Entertainment

*Saturday 6th December – Disco Party Night
Saturday 13th December – ABBA Tribute Evening*

Name	Starter	Main	Dessert

PRE ORDERS NEED TWO WEEKS BEFORE BOOKING

Catering Team – 01472 342630 – catering@grimsbygolfclub.co.uk

