

# CHRISTMAS MENU 2021@ WHITCHURCH GOLF CLUB with The BROOK BISTRO

Tuesday 21<sup>st</sup> December 2021 @ 12.30pm

## STARTERS

Mozzarella & Cherry Vine Tomato & Pesto Dressing (v)(vg)

Roasted Vegetable Soup with Toasted Bread (v)(vg)

Chicken Liver Pate, Toasted Sourdough, Tomato & Chilli Chutney (gfa)

Mushroom, Chorizo, Blue Cheese, Toasted Sourdough (gfa)

Salt & Chilli Calamari, Paprika Aioli, Fresh Lemon

## MAIN COURSE

Striploin of Beef, Beef dripping Roast Potatoes, Homemade Yorkshire, Carrots, Swede, Honey Parsnips, Red Cabbage, Cauliflower, Broccoli, Gravy.

Roast Turkey, Beef Dripping Roast Potatoes, Sage & Onion Stuffing, Homemade Yorkshire, Carrots, Swede, Honey Parsnips, Red Cabbage, Cauliflower, Broccoli, Gravy.

Glamorgan Sausage, Roast Potatoes, Homemade Yorkshire, Carrots, Swede, Honey Parsnips, Red Cabbage, Cauliflower, Broccoli, Gravy.

Grilled Mediterranean Vegetable Stack with Sweet Potato Fries & Mixed Leaf Salad Dressed in Spanish Olive Oil & Fig & Date Balsamic Vinegar (v)

The Italian Burger

Homemade Beef Patty, Toasted Rosemary Focaccia, Mayonnaise, Mozzarella, Parma Ham, Baby Gem, onion, tomato, Sea Salted skinny fries.

Beer Battered Fish and Triple Cooked Chips, Minty Mushy Peas, Lemon Wedge.

36-day aged 8oz Welsh Sirloin, Maris Piper Triple Cooked Chips & Buttered Greens, Peppercorn Sauce (£3 supplement).

36-day aged 10oz Rib Eye, Maris Piper Triple Cooked Chips & Crushed & Buttered Peppercorn Sauce (£3 supplement).

## DESSERTS

Mojito Fruit Skewers (v)(vg)(gf)

Banana & Caramel Chocolate Brownie, Salted Caramel Ice Cream (v)(gf)

Sticky Toffee Pudding, Vanilla Custard (v)

Lemon Tart, Raspberry Coulis, Clotted Cream (v)

Mocha Chocolate Mousse & Amaretti Biscuits (v)

3 Scoops of Ice Cream (v)

Vanilla, Chocolate, Salted Caramel, Strawberry

TWO COURSES = £20

THREE COURSES = £23

Please contact ALLAN CLEAVER with your menu CHOICES & PAYMENT @ 6 Mervyn Rd, Cardiff, CF14 1PQ.

e-mail allan.cleaver@virginmedia.com