TPGC
TRENTHAM PARK GOLF CLUB
- EST 1936 -

CHRISTMAS FAYRE MENU 2026

FROM TUESDAY 2ND TILL TUESDAY 22ND DECEMBER

EXCLUDING MONDAYS AND WEDNESDAYS

EVENINGS MUST BE 20 OR MORE

2 COURSES £24.95 3 COURSES £33.95

STARTERS

• **Homemade cauliflower & stilton soup with petit pain roll**
Roasted cauliflower sprinkled with seasoning combined with a rich stilton cheese accompanied with a crusty white roll [v +gf, except bread roll]

• **Salmon & prawns with sweet chilli salad**
Flakes of freshly poached salmon with a sweet chilli marie-rose sauce topped with prawns and served in little gem lettuce leaves and triangles of brown bread & butter [contains fish & crustaceans

• **Melon fan with orange twist and cherry**
[v+vegan +gf]

MAIN COURSES

• **Traditional roast crown of turkey**
Served with pigs in blankets, sage & onion seasoning & roast potatoes

• **Homemade chicken leek & ham pie** [gravy based]
Chicken pieces cooked in a herby sauce with leeks and pancetta topped with shortcrust pastry

• **Home roasted ham with honey mustard sauce**
Horseshoe gammon slowly roasted then hand carved and served with a dijon, honey and herb sauce

• **Roasted butternut, cranberry & red onion tagine** [vegan]
Butternut & red onion wedges in a sweet spiced tagine sauce flavoured with orange & cranberries, cinnamon & sultanas

All main courses served with seasonal potatoes and vegetables

NAUGHTY COURSE

• **Traditional plum pudding and brandy sauce** [v]

• **Chocolate and raspberry truffle**
A rich belgium chocolate & coconut truffle with raspberry mousse finished with raspberries, bubble dark chocolate & sweet snow

• **Fruits of the forest brandy snap baskets with home made fruit coulis**
Forest fruit flavoured dairy ice cream with mixed berry pieces served in a brandy snap basket finished with a home made fruit coulis

• **Cheese platter with celery and grapes**
An award-winning cheddar cheese, creamy brie and shropshire blue served with crackers, celery and grapes

All dietary /allergen requirements must be submitted when choosing your meal All pre-booked and prepaid no later than two weeks prior to your booking date to assist with demanding supplies

Christmas crackers and serviettes supplied