TPGC
TRENTHAM PARK GOLF CLUB
- EST 1936 -

SPECIAL CHRISTMAS SUNDAY LUNCHEON MENU

20TH DECEMBER 2026

MINIMUM 2 COURSES £24.95 ,3 COURSES £33.95

All pre ordered and paid for in full no later than 6th december, 2 weeks prior

STARTERS

Pork Filled Mini Yorkshire Pudding
with pork juice flavoured stuffing & shredded pork in ale gravy served on green leaves and a pot of gravy

Waldorf Salad [Gf] Can Be Vegan
apples, celery, grapes and walnuts combined in a light mayonnaise served in little gem lettuce leaves sprinkled with paprika [Contains nuts]

Chicken Liver Pate With Whiskey[Gf]
luxury smooth chicken liver pate made with fresh cream, enhanced with a fine scotch whiskey, topped with apricots in a lightly flavoured apricot jelly served with salad garnish and petit pain bread [not gluten free unless pre ordered]

Melon Au Porto [Gf & Ve]
melon marinated in a mild christmas spiced orange and port syrup served in a glass topped with twists of orange and fresh mint

MAINCOURSES

Traditional Roast Crown Of Turkey[Gf]
served with meat juice flavoured stuffing and pigs in blankets [not gf] gravy served seperately[gf]

Crispy Duck Breast [Gf]
pan seared duck breast served with a mild chinese five spiced, orange, cranberry and brandy sauce]

Braised Beef Bourgignon[Gf]
prime steak slowly cooked in a rich red wine sauce with baby onions, lardons of smoked bacon, mushrooms, carrots and herbs

Beetroot And Butternut Squash Wellington
chunky beetroot & butternut squash in a sweet sharp balsamic chutney wrapped in a golden baked puff pastry and a shortcrust base with beetroot puree]

All the above mains are served with traditonal roast potatoes and vegetables

NAUGHTY INDULGENT PART

Traditional Plum Pudding
made with cider, rum and brandy suitable for vegetarians and vegans served with brandy sauce [not vegan but can be arranged]

Sicilian Luscious Lemon Cheesecake
a tangy sicilian lemon cheesecake heaped with moist lemon sponge chunks, sweet lemon flavoured cream decorated with white chocolate shavings, lemon curd drizzle and dusted with sweet snow

Trillionaire Tart [Gf & Vegan]
a round chocolate pastry base case filled with a layer of vegan toffee sauce and a vegan chocolate style ganache topping finished with a splash of gold effect

Trio Of Cheese Platter
award winning cheddar, blue and brie cheese served with celery, chutney and crackers

Complimentary tea, coffee and chocolates self serve from the station as no pots will be served on this day wishing you all a merry christmas and prosperous new year from all the staff