



## STARTERS

Cream of parsnip soup with herb croutons and rustic roll (vg/veg/gf/)

Smoked salmon with brown bread & butter(gf)

Brixworth Patewith chutney served with ciabatta shards (gf)



## MAINS

Roast turkey served with roast potatoes, Yorkshire pudding, pigs in blankets, seasonal vegetables, and gravy (gf/df)

Roast beef served with roast potatoes, Yorkshire pudding, seasonal vegetables, and gravy (gf/df)

Fillet of salmon roasted with a prawn & dill sauce crushed new potato and seasonal vegetables (gf)

Nut Roast sauce served with roast potatoes and seasonal vegetables., Yorkshire pudding and gravy





## DESSERTS

Christmas Pudding served with brandy sauce. (veg/ vg/ df / gf)



Chocolate Molten delight, rich chocolate sponge with molten chocolate centre served with Chantilly Cream (veg)

Cheeseboard, house chutney, crackers, grapes(gf/veg)



followed by filter coffee / tea with mint chocolates





## FESTIVE LUNCHES

2024

THIS DECEMBER WE ARE OFFERING FESTIVE LUNCHES ON THE FOLLOWING DATES:

6TH DECEMBER

8TH DECEMBER

18TH DECEMBER

19TH DECEMBER



1 COURSE £24 / 2 COURSES £28 / 3 COURSES £35 UNDER 12'S | 1 COURSE £15 | 2 COURSES £20 | 3 COURSE £25

PRE-BOOKING ESSENTIAL:

Email Lucy: Events@northamptongolfclub.co.uk

'DONT BE ELFISH AND BOOK IN!

