

**THE DORSET GOLF & COUNTRY CLUB
CHRISTMAS LUNCH MENU 2011**

A. Chef's Home-made Cream of Winter Vegetable Soup

B. Chef's Duck & Pork Pâté

served with a Port, Cranberry & Spiced Orange Chutney

C. Roasted Shallot, Sunblush Tomato & Goat's Cheese Tart

D. King Prawn Brochette

Grilled with a Chilli, Garlic & Herb Butter

E. Pearls of Honeydew & Water Melon

garnished with a Red Berry Compote and laced with Grand Marnier

F. Local Free Range Roast Turkey

Bacon & Chipolata, Lemon & Thyme Stuffing & Cranberry Sauce

G. Pan-fried Escalope of West Country Sirloin Steak

served with a Brandy, Mushroom, Peppercorn & Cream Sauce

H. "Dorset Porker"

*Marinated Loin of Pork with Glazed Pink Lady Apples,
Mature Cheddar & Sage served with a Scrumpy Sauce*

J. Fillet of Weymouth Sea Bass

Simply Grilled with Tomatoes, Spring Onion, Garlic & Herbs

K. A Golden Filo Basket

filled with Roasted Mediterranean Vegetables & Wild Mushrooms

**All main dishes served with a
Selection of Fresh Vegetables of the Day and Roast Potatoes**

L. Chef's Traditional Home-made Christmas Pudding

served with Devon Clotted Cream & Rum Sauce

M. Iced White Chocolate, Disaronno & Cranberry Bombe

N. Clementine, Apricot & Cointreau Trifle

P. Chocolate Truffle & Kirsch Ice Cream

Q. Duo of Strawberry and Mango & Peach Sorbet

R. A Platter of English Cheeses

Coffee & Mints