



Christmas

At Hintlesham Golf Club



Christmas Lunches

Roasted butternut squash, white onion, Suffolk cider, apple soup,
croutons & herb oil

Poached conference pear, baby gem salad, toasted hazelnuts
& Binham blue cheese dressing

Classic prawn cocktail, gem lettuce, cucumber, granary bread

Chargrilled chicken tandoori style skewer, pineapple raita,
tomato salsa & fresh lime



Hintlesham Golf Clubs favourite roast turkey, thyme roasted potatoes,
pig in blanket, cranberry & onion stuffing with braised red cabbage,
sauteed sprouts, gravy

Roast Sirloin of beef, Yorkshire pudding, rosemary roast potatoes,
Winter vegetables, red wine jus

Baked lemon sole, tempura prawn, samphire, baby caper,
Champagne & dill sauce

Goats cheese & sweet potato rotolo, wilted spinach, roasted tomato
& sage sauce, parmesan & green pesto



Festive fruit Christmas pudding, brandy sauce

Belgium chocolate, morello cherry & lemon curd Eton mess bombe,
fruit coulis

Plum & pistachio Bakewell tart, crème fraiche,
Cointreau butterscotch sauce

Blackcurrant sorbet



Available throughout December / £25 two course / £28 three course



Christmas Party Nights

Roasted butternut squash, white onion, Suffolk cider & apple soup, croutons & herb oil

Poached conference pear & baby gem salad, toasted hazelnuts & Binham blue cheese dressing

Lightly smoked mackerel pate, pickled cucumber & toasted ciabatta, dill mayo & rocket leaf

Chargrilled chicken tandoori style skewer, pineapple raita, tomato salsa & fresh lime



Hintlesham Golf Club's favourite roast turkey, thyme roasted potatoes, pig in blanket, cranberry & onion stuffing, braised red cabbage, sautéed sprouts & gravy

Ketley farm slow braised beef bourguignon, garlic & herb mashed potato, caramelised onions, Winter vegetables, red wine sauce

Shetland mussel & cod fish stew, coconut braised basmati rice, baby leek & fennel, chopped dill

Goat's cheese & sweet potato rotolo, wilted spinach, roasted tomato & sage sauce, parmesan & green pesto



Festive fruit Christmas pudding, brandy sauce

Belgium chocolate, morello cherry & lemon curd
Eton mess bombe, fruit coulis

Plum & pistachio Bakewell tart, crème fraiche,
Cointreau butterscotch sauce

Selection of British cheeses, grapes,
water biscuits, ginger chutney

Friday 2nd / Saturday 3rd

Friday 9th / Saturday 10th

Friday 16th / Saturday 17th

Arrival 7 for 7.30 Includes glass of Prosecco /
three course dinner / music & dancing / £48

Festive Afternoon Tea

Finger Sandwiches

Turkey & stuffing
Prawn cocktail with baby gem
Cranberry & goats cheese



Scones

Fruit scone with mixed peel
Blue cheese scones
Sausage rolls



Cakes

Mince pie
Brandy snap with Bailey's cream
Chocolate cake
Belgium chocolate & orange brownie

Served with your choice of tea

Available throughout December / £35 for two





Christmas Carol Lunch With Vintage Vocalist Jade Dono

Roasted butternut squash, white onion, Suffolk cider, apple soup, croutons & herb oil

Poached conference pear, baby gem salad, toasted hazelnuts & Binham blue cheese dressing

Classic prawn cocktail, gem lettuce, cucumber, granary bread

Chargrilled chicken tandoori style skewer, pineapple raita, tomato salsa & fresh lime

Hintlesham Golf Club's favourite roast turkey, thyme roasted potatoes, pig in blanket, cranberry & onion stuffing, braised red cabbage, sautéed sprouts, gravy

Roast Sirloin of beef, Yorkshire pudding, rosemary roast potatoes, Winter vegetables, red wine jus

Baked lemon sole, tempura prawn, samphire, baby caper, Champagne & dill sauce

Goats cheese & sweet potato rotolo, wilted spinach, roasted tomato & sage sauce, parmesan & green pesto

Festive fruit Christmas pudding, brandy sauce

Belgium chocolate, morello cherry & lemon curd Eton mess bombe, fruit coulis

Plum & pistachio Bakewell tart, crème fraiche, Cointreau butterscotch sauce

Blackcurrant sorbet

Sunday 18th December

Arrival 12.30 for 1 / three course lunch / live music / £29.95

Christmas Day

Roasted red pepper hummus & bread

Roasted butternut squash & red lentil soup, sourdough sage croutons

Baby beetroot, clementine salad, pickled mushroom & pistachio

Crispy Devon crab scotch egg, guacamole, red pepper veloute & parsley

Aromatic duck & hoisin spring rolls, Asian slaw & coriander

Traditional roast turkey crown, thyme roasted potatoes, pigs in blankets, cranberry & onion stuffing, braised red cabbage, Yorkshire pudding & gravy

Ketley farm beef wellington, wild mushroom & baby spinach duxelle, fondant potato, truffle parsnip puree, green beans & a rich merlot shallot jus

Baked Halibut, herby buttermilk mash potato, mango & pomegranate salsa, Champagne cream sauce

Goats cheese & sweet potato rotolo, wilted spinach, roasted tomato & sage sauce, parmesan & green pesto

Fruity steamed Christmas pudding, vanilla brandy custard

Vanilla & Oreo pannacotta, Winter berries & blackberry coulis

Passionfruit, orange & Belgium chocolate tart, chantilly cream

Selection of British cheese, grapes, Carrs water biscuits, ginger chutney

Arrival 12.30 for 1pm / welcome drink / three course lunch / coffee & mince pies / £75



Boxing Day

Roasted butternut squash, white onion, Suffolk cider & apple soup,
croutons, herb oil

Lightly hot smoked salmon, baby potato salad, pickled
cucumber, lemon

Rosemary & garlic baked Camembert, cranberry toasted ciabatta

Crispy Gressingham duck pancakes, hoi sin, cucumber, spring onion



Honey & mustard roast ham, chargrilled pineapple, hens' eggs,
garden peas, chips

Slow braised beef goulash, braised basmati rice, vegetables,
sour cream, parsley

Baked lemon sole, tempura prawns, samphire, baby caper,
Champagne & dill sauce

Goats cheese & sweet potato rotolo, wilted spinach,
roasted tomato & sage sauce, parmesan, green pesto



Banoffee pavlova , salted popcorn, butterscotch sauce

Belgium chocolate, nougat & blackberry semifreddo,
chocolate profiterole

Whiskey & croissant bread & butter pudding, custard

Selection of three British cheeses, grapes, chutney, water biscuits

Arrival 12.30 for 1 / Three course lunch / £40





Hintlesham Golf Club

For further details or to make a booking please contact our events team

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hintleshamgolfclub.com

