

CHRISTMAS @ NINETEEN

2 COURSE - £28 | 3 COURSE £33

STARTER

Smoked haddock, leek and parmesan croquettes
Served with saffron aioli and mixed micro herbs

Crispy breaded brie (V)

Served with cranberry and chilli jam and dressed salad
Ham hock and wholegrain mustard terrine (GF*)

Served with picailli and toasted sourdough

Roasted carrot and thyme soup (GF*) (V) (VE*)

Served with toasted pumpkin seeds and warm baguette

MAIN COURSE

Roast breast of turkey (GF*) OR cranberry and cashew nut roast (VG*/V*)

Served with roast potatoes, honey roasted root vegetables, braised red cabbage, brussel sprouts, pig in blanket, cranberry and orange stuffing and red wine jus

12 hour slow-roasted blade of beef (GF)

Served with horseradish mashed potato, roasted root vegetables, and red wine jus

Cod florentine (GF)

Cod fillet on a bed of spinach, cherry tomatoes, bell peppers and new potatoes in a lemon and cream sauce

Wild mushroom, chestnut and sage tart (V)

Served with bearnaise sauce, roasted new potatoes and dressed salad

DESSERTS

Spiced apple and winter berry crumble (GF*)

Served with your choice of ice cream or custard

Traditional Christmas pudding

Served with whipped brandy cream and redcurrants

Chocolate orange marmalade (GF)

Flavoured with Cointreau and served with vanilla ice cream

Stem ginger and lemon posset (GF*)

Served with shortbread biscuits and winter berry compote

Selection of cheese and biscuits (GF*)

Served with grapes and red onion marmalade



PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENT
(GF*) (V*) (VG*) - CHANGES NEED TO BE MADE TO DISH TO ACCOMMODATE

NINETEEN @ WHITSTABLE GOLF CLUB, COLLINGWOOD RD, WHITSTABLE, CTS 1EB
TO BOOK - NINETEENWHITGOLF@GMAIL.COM | 07761 140762