

# - FESTIVE SET MENU -

**3 COURSES - 56 per person**

## STARTERS

STILTON AND BROCCOLI SOUP, WARM FOCACCIA

SMOKED CHEDDAR, THYME AND PANCETTA ARANCINI, SUNDRIED TOMATO PUREE

GARDEN HERB MARINATED HERITAGE TOMATO AND BEETROOT, BUFFALO  
MOZZARELLA, BALSAMIC DRESSING

## MAINS

BEEF WELLINGTON, DAUPHINOIS, WILTED SPINACH, CONFIT CARROT

TURKEY BREAST, DUCK FAT ROAST POTATOES, CREAMED SPROUTS, CONFIT CARROT,  
PIGS IN BLANKETS

WILD MUSHROOM AND LENTIL WELLINGTON, ROAST POTATOES, WILTED SPINACH,  
CONFIT CARROT **(V)**

PAN FRIED SEA BASS, SAFFRON CREAM, CRUSHED HERB POTATOES, TENDERSTEM®  
BROCCOLI

## DESSERTS

POACHED PEAR, GRANOLA CRUMB, CLOTTED CREAM

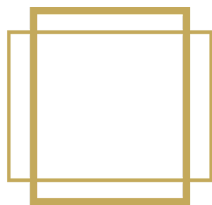
TRADITIONAL CHRISTMAS PUDDING, BRANDY CREAM **(V)**

CHEESEBOARD: 3 CHEESES, GRAPES, BISCUITS, DIRECTOR CLUB CHUTNEY

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**(V) = VEGETARIAN**

Please let us know if you have any allergies or require information on ingredients used in our dishes.



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### BOTTLE

#### WHITE

|            |    |
|------------|----|
| VERMENTINO | 28 |
| RIESLING   | 34 |
| ALBARINO   | 36 |

#### RED

|                     |    |
|---------------------|----|
| MONTEPULCIANO       | 24 |
| BEAUJOLAIS-VILLAGE. | 30 |
| MALBEC              | 36 |

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Full wine list available on request.

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#### CHAMPAIGN & SPARKLING

|                                       |    |
|---------------------------------------|----|
| SOPHIE BARON GRANDE RESERVE CHAMPAGNE | 60 |
| COTSWOLD RESERVE CUVÉE                | 55 |
| PROSECCO                              | 33 |

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#### NON-ALCOHOLIC COCKTAILS - 4

|                    |   |
|--------------------|---|
| ELDERFLOWER PRESSE | ELDERFLOWER, LIME, SODA, MINT           |
| RASPBERRY BRAMBLE  | RASPBERRIES, SODA, LIME, SUGAR SYRUP    |
| GINGER ALE BOUNCE  | CUCUMBER, GINGER ALE, ELDERFLOWER, LIME |

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#### BOOKINGS

PLEASE BOOK IN ADVANCE

BOOKINGS@DIRECTOR-CLUB.COM