



EMSWORTH  
SAILING CLUB

## *Christmas 2024 Celebration Menu*



### **Salmon & King Prawn Cocktail**

Smoked salmon & poached King prawns topped with a bloody Mary dressing on a cucumber ribbon salad & Artisan bread (AGF)

### **Spiced butternut squash soup**

Finished with crème fraiche & served with warm crusty bread. (AGF)(V)(AVG)

### **Ham hock terrine**

Served on a rocket salad, topped with delicately spiced chutney & crackers.(AGF)

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### **Slow Roasted Turkey Crown & Glazed Gammon**

Glazed gammon, Roasted turkey breast, with traditional sausage meat stuffing, wrapped in smoked bacon. Served with roast potatoes, cranberry sauce & rich red wine jus.(AGF)

### **Seabass & Turmeric King prawns**

Grilled seabass fillet topped with king-prawn & turmeric butter, served on garlic & herb pomme pure (AGF)

### **Braised lamb rump**

Prime slow braised lamb rump, served on garlic & rosemary mash & topped with a mushroom & red wine reduction. (AGF)

### **Wild mushroom risotto stuffed sweet pepper**

& Rich wild mushroom risotto in a roasted pepper topped with mozzarella & finished with a roasted tomato sauce (AGF)(V)(AVG)

### **Served with Seasonal vegetables.**

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### **Winter berry meringue roulade**

White chocolate & meringue roulade laced with winter berry compote, served with raspberry sorbet (GF)(V)

### **Tiramisu semi freddo**

Laced with coffee liqueur & finished with mint & amaretti biscuits (AGF)(V)

### **Traditional Christmas Pudding**

Laced with brandy & served with cream (AGF)(AVG)

### **\*Including Filter Coffee & Mints**

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**Gf= Gluten free AGF=Available gluten free V=Vegetarian AVG= Available vega**

If you require information regarding the presence of allergens in any of our food and drink, please ask one of the team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used on our premises, foods may be prepared in the presence of ingredients which do contain allergens.