



CHRISTMAS AT THE CORINTHIAN CLUB



THE
CORINTHIAN
CLUB

fabulous FESTIVE DINING



FESTIVE LUNCH *from 12-4pm*

SUNDAY to WEDNESDAY | £34.95 per person

THURSDAY to SATURDAY | £49.95 per person

FESTIVE DINNER *from 4pm*

SUNDAY to WEDNESDAY | £44.95 per person

THURSDAY to SATURDAY | £49.95 per person

DUCK & ORANGE PARFAIT

Melba Toast, Burnt Lemon Gel

SPICED FRAGRANT PARSNIP SOUP (vg)

Cranberry, Pumpkin Seed, Sage Oil, Sourdough

APEROL & CINNAMON CURED SALMON

Pickled Mooli, Stem Ginger, Crème Fraiche

CARROT & CARDAMON HUMMUS (vg)

Seeded Toasts, Pomegranate Molasses, Crumbled Feta

PROSCIUTTO WRAPPED TURKEY ROULADE

Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

BAKED MONK FISH WRAPPED IN PARMA HAM

Lobster Croquette, Wilted Spinach, Shellfish Bisque

BRAISED SHIN OF BEEF BORDELAISE

Truffled Mashed Potato, Buttered Kale, Red Wine Jus

BRAISED PUMPKIN, KALE & FETA STRUDEL (vg)

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DARK CHOCOLATE & GINGER TART (vg)

Spiced Berry Compote

SKIRLIE CUSTARD BAKED PEAR

Brandy Anglaise

BLACK FORREST CHEESECAKE

Black Cherry Compote, Cream, Dark Chocolate Shavings

SCOTTISH CHEESE SELECTION

Mull of Kintyre, Blue Murder & Clava, Charcoal

Biscuits, Apple Chutney, Celery & Grapes





FESTIVE BUFFET

£25 per person

SWEET CHILLI GLAZED PIGS

*Pigs in Blankets Glazed in Sweet Chilli Garnished
with Spring Onion & Crispy Onions*

CHICKPEA PANISSE (vg)

Rosemary Salted Panisse Chips

SAGE & ONION CROQUETTES

Garlic Aioli Dip

BRIE & CRANBERRY TWISTS

DEEP FRIED OLIVES

Olives Stuffed with Feta Coated & Deep Fried

SAGE BON BONS

CORN FRITTERS

PRETZEL BITES

Mustard, Honey & Sesame Glazed

SPICED CHORIZO & SWEET POTATO BITES

TURKEY & PRUNE BON BONS

Add Sweet Treats

MINI CHOCOLATE BROWNIES TIPSY CREAM (v)

SWEET MINCE PIES & BRANDY CREAM (v)

MINI GLAZED STRAWBERRY TARTS

MILLIONAIRE RASPBERRY SHORTBREAD





festive FUNCTION MENU

SUNDAY to WEDNESDAY | £34.95 *per person*

THURSDAY to SATURDAY | £49.95 *per person*

12pm or 7pm

SPICED FRAGRANT PARSNIP SOUP (vg)

Cranberry, Pumpkin Seed, Sage Oil, Sourdough

PROSCIUTTO WRAPPED TURKEY ROULADE

Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

BRAISED PUMPKIN, KALE & FETA STRUDEL (vg)

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DARK CHOCOLATE & GINGER TART (vg)

Spiced Berry Compote



CHRISTMAS DAY DINING



£89.95 per adult | £34.95 per child

ROSTED SQUASH VELOUTÉ

Chilli Comb Tuille, Crab Beignet

SALTED BAKED BEET CARPACCIO (vg)

Candied Dates, Kumquat Gel, Greci Capers

APEROL & CINNAMON

HOT SMOKED SALMON

Pickled Mooli, Stem Ginger, Crème Fraiche

CONFIT GAME ROULADE

Roast Cranberry Chutney, Pumpernickel Toasts

PROSCIUTTO WRAPPED

TURKEY ROULADE

Cranberry & Parsley Stuffing, Chipolatas, Thyme Jus

POACHED COD LOIN

Nori Wrapped Cod Loin, Celeriac & Miso Puree, Matsutake Mushrooms

ROAST ANGUS BEEF SIRLOIN

*Arran Mustard & Tarragon Roast Beef,
Pressed Beef Croustade, Yorkshire Pudding, Beef Jus*

WINTER ROASTED ROOT

VEGETABLE PITHIVIE

Wilted Greens, Spinach & Herb Velouté

SCOTTISH CHEESE SELECTION

*Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits,
Apple Chutney, Celery & Grapes*

BAKED RICE PUDDING

Salted Caramel, Candied Dates & White Chocolate Tuille

CHOCOLATE TRUFFLE TART (vg)

Toffee Popcorn & Cranberry Crumb, Cranberry Sorbet

SKIRLIE CUSTARD BAKED PEAR

Brandy Anglaise

