

New Year's Eve



Join us to celebrate the New Year with a sumptuous 3 course Gala Dinner & Disco!

Champagne Bellini Reception

followed by:

STARTERS

Jerusalem Artichoke Veloute (vgn)

Served with Vegetable Crisps & Truffle Oil

Tian of Smoked Salmon & Crayfish

Served on a Bed of Lettuce & Mango Salsa

Slow Roasted Vine Tomato & Spinach

Mushroom Bruschetta (vgn)

Served on Rye Bread with a Balsamic Vinaigrette

MAIN COURSES

Herb Stuffed Saddle of Lamb Medallions

Served with Dauphinoise Potatoes Caramelised Winter Vegetables & a Redcurrant Port Jus

Pan Fried Fillet of Salmon with Red Pesto Crust

Served with Minted New Potatoes, Green Beans, Tender stem Broccoli & a Chive Butter Sauce

Butternut & Spinach Bubble (vgn)

Butternut Squash, Potato & Spinach bubble with Mushrooms, Asparagus & Avocado Hollandaise

DESSERTS

Lemon & Lime Posset

With Basil & Pistachio Crunch

Dark Chocolate & Strawberry Mousse

With Strawberry Pieces

CHEESE TABLE

Selection of English and Continental Cheeses

With Breads, Crackers, Fruit & Chutneys

Coffee & Mints

A Glass of Bubbles at Midnight!

Carriages 1am

Late Celebrations

It's never too late to celebrate!

For those who have to work or find it difficult to get everyone together over the festive period, our Late Celebration packages give you the chance to get festive right up to the end of January 2020!

Book your party night or festive lunch now!

From £29.95

We hope to have the opportunity to help you celebrate the festive season.

For further information or to book with us, please call our Events Team on
01883 344 555

Alternatively, you can email us at
events@surreynational.co.uk

Surrey National Golf Club
Rook Lane
Chaldon
Surrey
CR3 5AA

www.surreynational.co.uk



Christmas 2019

at

Surrey National Golf Club

Festive Calendar



Christmas Party Nights

3 Course Dinner & Disco
£29.95—£39.95pp

For small groups sharing or
exclusive hire
1st November 2019 to 31st
January 2020



Festive Midweek Lunches

3 Course Lunch
£24.95

For small groups of 10 or more
1st November 2019 to
31st December 2019



Christmas Day Lunch

Celebrate Christmas Day with us!
Select from our chef's sumptuous
menu & let us take the hard work
out of your day!

£67.95pp (children £31.95)



Boxing Day Lunch

Relax this Boxing Day & join us
for a special 3 course Carvery
prepared by our Chef.

£29.95pp (children £12.95)



New Year's Eve

Join us for a 3 course
Gala Dinner followed by dancing
'til 1am!

£54.95pp

Festive Menu

Party Nights, Midweek Lunches & Late Celebrations

STARTERS

Carrot, Red Lentil & Coriander Soup (vgn)
Served with Vegetable crisps

Duck, Pancetta & Peppercorn Paté
Served with Crispy Sourdough & Spiced Chutney

Potted Herb Smoked Salmon & Spiced Crayfish
Served with Cucumber Vinaigrette

Avocado on Toast (vgn)
Served on Rye Bread with Chillies, Basil,
Wild Mushroom & Pumpkin Seeds

MAIN COURSES

Butter Basted Roast Kentish Turkey
Served with Pigs in Blankets,
Herb Stuffing & Seasonal Vegetables

Pan Fried Salmon
Served with Minted New Potatoes, Celeriac Puree,
Green Beans and a Watercress & Pea purée

Rolled Pork Belly with Apricot Stuffing
Served with Bubble 'n' Squeak,
Seasonal Vegetables & Apple Cider Jus

Butternut & Spinach Bubble (vgn)
Butternut Squash, Potato & Spinach bubble with
Mushrooms, Asparagus & Avocado Hollandaise

DESSERTS

Christmas Pudding
Served with Brandy Sauce

Apple & Thyme Tart Tatin
Served with Heaven Vanilla Ice Cream

Chocolate & Coconut Tart (vgn)
Served with Coulis de framboises

followed by:

Coffee/Tea & Mini Mince Pies

**Crackers & festive table dressings are included
with all bookings**

**If you have an allergy or intolerance please
advise us at the time of booking.**

Christmas Day Lunch

*We invite you to celebrate Christmas Day with us.. Enjoy a
Glass of Homemade Mulled Wine & Canapes on arrival &
relax while our experienced Chefs prepare a festive feast for
you!*

STARTERS

Pea & Watercress Soup (vgn)
Served with Minted Croutons

Ham Hock Terrine
Served with Crispy Sourdough & Spiced Chutney

Beetroot Gravdax Salmon
Served with Rye Bread & Mustard Dill Dressing

Fig & Goat's Cheese Focaccia (v)
Served with Balsamic Vinaigrette Dressing

MAIN COURSES FROM THE CARVERY

Butter Basted Roast Kentish Turkey

Slow Roasted Garlic & Thyme Beef

Ginger Beer & Tangerine Glazed Gammon

Pan Fried Sea Bass

Served with Salsa Verdé & Crushed New Potatoes

Chestnut Spinach & Butternut Squash en Croûte (v)

**All main courses are served with Pigs in Blankets,
Herb Stuffing, Roast Potatoes, Honey Roasted Parsnips
& Chef's selection of Fresh Vegetables
(unless otherwise stated)**

DESSERTS

Christmas Pudding
Served with Brandy & Orange Sauce

Chocolate & Passion Fruit Marquise
Served with Chantilly Cream & Raspberry Coulis

Apricot & Raspberry Frangipane Tart
Served with Vanilla Ice Cream

Cheese Selection
Served with Grapes, celery and House chutneys

followed by:

Coffee/Tea & Mini Mince Pies