



The Royal St George Yacht Club Christmas Lunch

The food allergens used in the preparation of our food can be viewed in a separate menu available at our cash register. Please ask a member of our staff if you need additional information on food allergens.





Starters

Irish Oak Smoked Salmon & Cod Roulade

Squid Ink Mayonnaise & Lemon Aioli

Chef's Homemade Soup of The Day

Chicken Liver Pate

With Toasted Brioche & Red Currant Jelly

Main Courses

Traditional Roast Turkey & Ham

Pork Rissoles, Apricot Stuffing & Cranberry Sauce

Wild Boar Sausages

Potato Mash & Onion Gravy

Pan Fried Fillet of Sea Trout

Giant Couscous, Dill Sauce

Roast Sirloin of Beef

Silver Onions, Portobello Mushrooms, Potato Gratin

Desserts

Christmas Pudding, Brandy Sauce

Winter Berry Roulade

Freshly Brewed Tea or Coffee

Freshly Baked Mince Pies

