

Starter

Homemade carrot and parsnip soup topped with vegetable crisps served with a warm rustic mini loaf and butter.

(V, Veg, GF, Lactose free)

Mains

Sliced turkey breast, thyme and rosemary roast potatoes, honey glazed carrots and parsnips, buttered greens, braised red cabbage, cranberry stuffing, pigs in blankets, Yorkshire pudding and red wine gravy.

(GF)

Chestnut roast, thyme and rosemary potatoes, honey glazed carrots and parsnips, buttered greens, braised red cabbage, cranberry stuffing, Yorkshire pudding and vegetable gravy.

(V, Veg, GF, Lactose)

Dessert

Warm Traditional Christmas pudding with brandy sauce.

(V, Ve, GF)

Followed by tea & coffee with homemade truffles and a warm mince pie.

Pricing: £24.75 for 3 courses or £22.50 for 2 coursesMembers receive 10% off their total booking.

To place your booking, email us at info@stonebridgegolf.co.uk spikebar@stonebridgegolf.co.uk

£10.00 deposit per person required to secure your booking. If you have any special dietary requirements that are not catered for, please let us know so we can provide you with a suitable option.

Private use of our Somers Suite for bookings of 8 or more people is available on request but may be chargeable unless numbers exceed 30. Last serving of lunches will be 3:30 pm. Later times are also available but will incur an additional room hire fee.

