



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

Christmas Menu 2021

23rd November to 31st December

Please select one starter, one main course & one dessert to create your bespoke menu.

Starters

Cream of parsnip, celery & apple soup, honey & chive sour cream
Mulled wine cured salmon, radish salad, blood orange compote, soft herb crème fraiche
Ham hock & smoked chicken terrine, piccalilli, sourdough crostini
Caramelised onion & parmesan tart, roquette & balsamic (V)
Confit duck leg roulade, soy mayonnaise & kimchee remoulade, seaweed cracker, *£2.00 supplement*

Main Courses

Roast Norfolk turkey with chipolatas & bacon, chestnut stuffing, cranberry & bread sauces, roast potatoes & seasonal vegetables
Pan fried seabass with curried mussel & clam chowder, braised fennel & new potatoes
Breast of corn fed chicken “Bruxelloise”, brussel sprouts & chicory, Château potatoes & winter greens
Roast sirloin of beef Lyonnaise, smoked Portobello mushroom, red wine jus, fondant potato, thyme roasted carrots & parsnips, *£4.00 supplement*
Mint & mustard cushion of lamb with Madeira sauce, baby onions, sprouts, chestnuts & lardons, rissole potatoes, braised red cabbage, *£4.00 supplement*
Mushroom, leek & potato Pithivier with blue cheese velouté, creamed savoy cabbage (V)

Desserts

Pistachio crème brulee, almond biscotti
Sticky toffee pudding, caramel sauce, vanilla ice cream
St Clements cheesecake with Christmas ice cream
Chestnut pannacotta, pear & blackberry compote, brandy snap crisp
Christmas pudding, brandy sauce

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Coffee, mince pies & stollen

£49.50 per person

*We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.*

