Christmas Carvery

Available Tuesday the 13th November – Saturday 1st December & Saturday 8th and 15th December Monday - Friday Carvery three course £16 adults £8 children Saturday three course £13.95 adults and £5.95 children (under 16)

Starters

Vegetable Soup VE Little & Cull Chicken Apricot & Pancetta Terrine Salmon & Lemon Parsley Fishcake La Tua Beetroot & Goats Cheese Tortellini 3

Mains

Carved by Chef in the Milner Barry Room

Traditional Roast Turkey Breast Honey Glazed Ham Roast Topside of Beef Roast Leg of Lamb Scotch Whiskey Cured Fillet of Salmon Mushroom Stroganoff All Served With Traditional Garnishes & Sauces Baton Carrots, Brussels Sprouts, Honey Roast Parsnips, Braised Cabbage Roast Potatoes, Mash Potato

Desserts

Christmas Pudding & Brandy Sauce Coffee & Walnut Cake Selection of Cheeses (£2 Supplement) Gluten Free & Vegan Blackcurrant Dessert

Add Coffee and Mini Mince Pies just for £1.50 For private rooms carvery menu plated and served in the room

Allergy menu available*

Private Rooms are available at following room rates Trafalgar Room up to 26 people to dine at £85 Elizabethan Room up to 24 people to dine at £75 Edward Bridges Room up to 16 people at £65 Peter Ward & Milner Barry Room up to 12 people £65 For Larger groups the Queen Elizabeth Dining Room is available for up to 75 people for private use £250 Non-Refundable deposit £5 per person for dining room bookings over 20 persons & on all private room bookings

*Full conditions on booking a private function please contact event manager on 02079304881 or email <u>functions@civilseviceclub.org.uk</u>

Get a fantastic carvery Christmas menu served in the dining room. Available Mon to Fri from 12pm-7pm & Saturdays 12pm-4pm, ideal for Christmas lunch with friends, family and colleagues Please book through Reception reservations@civilserviceclub.org.uk_or

