

Gliding Club Christmas Dinner



**Sat 12th December 2026
at the Walnut Tree Inn, Mere**

Total Cost £23 per head* after catering subsidy.
(*) see menu choice below

Please arrive for 6pm, food served at 6:30pm

Julie must receive a £10 per head deposit and final payment with menu choices by Sun 22nd Nov. Payment by BACS preferred (**to the catering account only**) or by card / cash when Julie or John are on site.

Space is limited to a maximum of 50 people!

Christmas Dinner Menu

STARTERS

Ham Hock & Rarebit Croquettes, homemade piccalilli & side salad (GF)

Curried Parsnip & Lentil Soup, toasted ciabatta (V, Ve & GF option)

Cured Salmon Gravlax, pickled fennel, watercress & creme fraiche (GF)

Wild Mushroom & Truffle Arancini, parmesan shavings, side salad & garlic aioli (V, GF)

MAIN COURSES

Roast Turkey, garlic and rosemary roast potatoes, sage & onion stuffing, pigs in blankets, honey glazed parsnips & carrots, brussels sprouts, & gravy (GF option)

Slow Braised Beef Bourguignon, creamy wholegrain mustard mash, & seasonal vegetables (GF)

Oven Roasted Salmon Fillet, creamy lemon, dill & white wine sauce, crushed new potatoes, tenderstem broccoli & carrots (GF)

Pear & Stilton Tart, buttered new potatoes, candied walnuts & watercress salad (V)

DESSERTS

Traditional Christmas Pudding, brandy sauce or vanilla ice cream

Orange Liqueur Creme Brûlée, homemade shortbread biscuit

Winter Berry Crumble, custard or vanilla ice cream (V, Ve option, GF option)

Selection of Local Cheeses and Artisan Biscuits, homemade spiced pear chutney, grapes & celery (V, GF option). **(Note a £6 supplement applies to this selection).**