



Christmas  
2011

at the Essex Golf & Country Club

## Lunches Throughout December

### Starters

Creamed leek & potato soup, garlic & herb croutons

Flaked salmon & prawn cocktail served on baby leaves  
finished with lime & coriander mayonnaise dressing

Terrine of venison, pork & duck liver served with  
French bread toast & Cumberland sauce

*Served with fresh baked roll & butter*



### Main Course

Thyme roasted breast of turkey with herb stuffing, chipolata & roast gravy

Grilled tuna loin steak served on chunky roasted Provencal vegetables  
in tomato ragout sauce topped with fresh pesto

Baby spinach & ricotta cheese baked in parmesan crusted puff pastry  
on roasted garlic & rosemary cream sauce

*Served with roast potatoes & buttered seasonal vegetable panache*



### Dessert

Traditional Christmas pudding, brandy Anglaise sauce

Raspberry cream filled profiteroles topped with  
white chocolate sauce & toasted almonds

Cranberry & apple Wensleydale served with  
oatcakes & crisp celery sticks

*Served with fresh filter coffee & mini mince pies*

**£20.00 per person**

## Party Night Dates and Themes

### **The Essex Party Nights**

Thursday 8th, 15th & 22nd December 2011  
Friday 2nd, 9th, 16th & 23rd December 2011  
Saturday 3rd & 10th December 2011  
Sunday 11th December 2011

Enjoy a fun filled evening with friends or colleagues.  
Includes three course meal, followed by disco until 1am.

£25.00 per person - Thursdays & Sundays  
£27.50 per person - Fridays & Saturdays



### **Casino Royale**

Friday 2nd & 16th December 2011

Bond Girl cocktails and gambling 007 style,  
will you be a winner...?

Includes three course choice meal, casino tables and disco until 1am.

£45.00 per person



### **The Oscars**

Saturday 3rd December 2011

The red carpet, bubbly, screen legends, dancers,  
a live tribute to Frank Sinatra, three-course choice meal  
and disco until 1am.

£45.00 per person



### **Burlesque Night**

Saturday 10th December 2011

All the excitement and fun of a Burlesque night.  
An extravagant night with live music and dancers,  
complimentary cocktail on arrival, a sumptuous three course choice meal  
followed by a disco until 1am.

£45.00 per person



### **We Will Rock You**

Saturday 17th December 2011

A live tribute to Freddie Mercury, three-course choice meal,  
and disco until 1am.

£45.00 per person

## Party & Theme Nights Menu

### Starters

Creamed leek & potato soup, garlic & herb croutons

Flaked salmon & prawn cocktail served on baby leaves finished with lime & coriander mayonnaise dressing

Terrine of venison, pork & duck liver served with French bread toast & Cumberland sauce

*Served with fresh baked roll & butter*



### Main Course

Thyme roasted breast of turkey with herb stuffing, chipolata & roast gravy

Grilled tuna loin steak served on chunky roasted Provencal vegetables in tomato ragout sauce topped with fresh pesto

Baby spinach & ricotta cheese baked in parmesan crusted puff pastry on roasted garlic & rosemary cream sauce

*Served with roast potatoes & buttered seasonal vegetable panache*



### Dessert

Traditional Christmas pudding, brandy Anglaise sauce

Raspberry cream filled profiteroles topped with white chocolate sauce & toasted almonds

Cranberry & apple Wensleydale served with oatcakes & crisp celery sticks

*Served with fresh filter coffee & mini mince pies*

## New Year's Eve White Tie & Tiara Ball

Black, white, tiaras, bubbly and Bubl  ...

A fun and creatively formal event, professional dancers and live tribute to Michael Bubl   followed by a disco until 2am.

Canap  s and cocktails on arrival followed by an indulgent four course choice menu, what a great way to celebrate the start of 2012

  80.00 per person



### Menu

Champagne & canap  s on arrival

#### Starters

Thai spiced broth with ribbon vegetables & rice noodles

Baby beetroot carpaccio with rocket leaf & walnut salad topped with crottin goats cheese crouton finished with balsamic glaze dressing

Warmed confit of salmon served with fresh herb salad, toasted brioche & cr  me fraiche



#### Main Course

Feuillete of beef with creamy wild mushroom ragout, & wilted baby spinach served on rich bourginonne sauce

Fillets of red mullet grilled & served on a soft pesto risotto with slow roasted tomato confit

Char grilled provence vegetables, sun blush tomato cous cous & grilled marinated haloumi cheese finished with herbed extra virgin olive oil



#### Dessert

Warm pear amandine tartlet served with amaretto cream

Rich chocolate truffle torte with baileys cr  me anglaise sauce

Mille Feuille of forest berries with vanilla bean cream



#### Cheese

Selection of Cheeses served with sun dried tomato bread, homemade chutney & grapes

## Accommodation

B&B accommodation based on two sharing available from £70 per room

Group discounts available:

Book ten rooms or more for £65 B&B per room



### FACILITIES:

Gym • 2 Studios (offering aerobic & holistic classes)  
Spin Studio • Swimming Pool • Sauna, Steam Room & Spa

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Sunbed • Health & Beauty

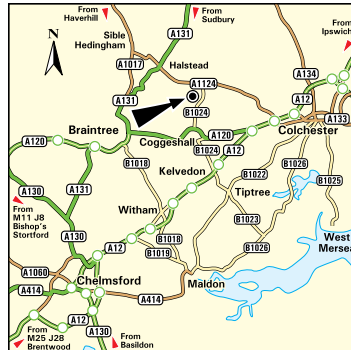
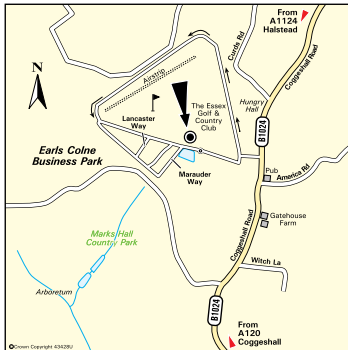
9 Tennis Courts (6 indoor, 3 outdoor)

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18 Hole County Championship Course • 9 Hole Garden Executive Course Par-3

20 Bay Driving Range • Golf Tuition/Buggies

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Crèche • Function Rooms • The Club Shop

Restaurant/Bar • 42 Bedroom 3 Star Hotel



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