



Stonebridge Golf Centre
Somers Road, Meriden,
Coventry, CV7 7PL

For more information or to book
please contact our sales team on:-

Telephone: 01676 522 442 Opt 3
or email sales@stonebridgegolf.co.uk

www.stonebridgegolf.co.uk



CHRISTMAS 2017





CHRISTMAS IS THAT SPECIAL TIME OF THE YEAR FOR YOU TO ENJOY, HAVE FUN AND CELEBRATE WITH FAMILY AND FRIENDS. SO WHY NOT JOIN US AT STONEBRIDGE THIS YEAR?



PARTY NIGHTS 2017 £19.95

We have already sold out on most of our popular party nights and only have two nights remaining – so join us on Friday 1st or 15th December 2017 for a three-course meal, DJ and disco along with Christmas novelties and have a great night out!



PRIVATE CHRISTMAS PARTIES

Looking for something more private? Want to create your party the way you want? Then our Bridge Suite is the perfect setting, speak to one of our sales team who will be happy to provide you with a bespoke quote. Limited availability.



FESTIVE DINING

Our lunch and dinner menus are the perfect choice if you want to enjoy fine dining in a relaxed friendly atmosphere.

The Bridge Restaurant is ideal place for you to spend time with family and friends over the festive period.

Our Christmas menus will be served throughout December, excluding Christmas Day, priced £15.95 for lunch or £17.95 for evening dinner. Minimum booking of 12 or more.

CHRISTMAS MENU

STARTERS

Roast parsnip soup, served with parsnip crisps and rustic bread.
Smoked salmon and chive mouse, brown toast and dressed mixed leaves.
Split pea and ham hock terrine, cranberry chutney and griddled ciabatta.
Wild mushroom and blue cheese tartlets served with dressed rocket salad.



MAINS

Sliced roast turkey breast with thyme roasted potatoes, glazed carrots and parsnips, sage and onion stuffing, bacon wrapped chipolata sausage and red wine gravy.
Braised blade of beef served with smoked creamy mash, roasted roots of carrots, parsnips and beetroot with a red wine jus.
Roasted nut loaf served with thyme roast potatoes, glazed vegetables and veggie gravy.
Pan seared sea bass served with chive buttered new potatoes, green beans with a hollandaise sauce.



DESSERTS

Traditional Christmas pudding served with brandy custard.
Black forest roulade, filled with blackberry's, cherries and Chantilly cream.
Sticky toffee pudding served with warm toffee sauce and vanilla ice cream.



OAP DINING SPECIALS

TRADITIONAL 3 COURSE MEAL

Roast parsnip soup, served with parsnip crisps and rustic bread
Sliced roast turkey breast, thyme roasted potatoes, glazed carrots and parsnips, sage and onion stuffing, bacon wrapped chipolata sausage with red wine gravy

Traditional Christmas pudding served with brandy custard

**SERVED EVERY TUESDAY BETWEEN 12-2PM £10 PER PERSON
AND EVERY THURSDAY EVENING FOR £12 PER PERSON**

Minimum booking of 12 and only available to people 60 years old or over