


Christmas Carvery

Available Tuesday the 14th November – Saturday 2nd December &
Saturday 9th and 16th 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 

Turkey Broth

Chicken & Duck with Onion Marmalade Terrine & Sourdough

Severn & Wye Stout Cured Smoked Salmon

Cow's Milk Mozzarella, Chargrilled Pepper Salad & Pesto Dressing 

Main Courses

Carved by Chef in the Milner Barry Room

Traditional Roast Turkey Breast

Honey Glazed Ham

Roast Topside of Beef

Roast Leg of Lamb

Vegetarian Turkey Nut Roast 

All Served With Traditional Garnishes & Sauces


Baton Carrots, Brussels Sprouts, Honey Roast Parsnips, Braised Cabbage

Roast Potatoes, Mash Potato

Desserts

Christmas Pudding & Brandy Sauce 

Peanut Butter Chocolate Fudge Cake & Caramel Sauce 

Vanilla Pannacotta & Apricot Marmalade 

Gluten Free Almond Toblerone Tart & Cream 

Add Coffee and Mini Mince Pies just for £1 



For private rooms carvery menu
plated and served in the room

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 Room up to 12 people £65

Milner Barry Room up to 12 at £45

For Larger groups the Queen Elizabeth Dining Room is available for
up to 75 people for private use £250

*Full conditions on booking a private function please contact event
coordinator on 02079304881 or email funcion@civilserviceclub.org.uk

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 via

reservation@civilserviceclub.org.uk or 02079304881

*Allergy menu available**

