

Golf Day Menu

Starters

- Homemade Soup of the Day, Freshly Baked Roll
- Pate, Mixed Leaves, Chutney, Toasted Croutons
- Prawn Cocktail
- Chicken Caesar Salad, Garlic Croutons
- Breaded Crab Cakes, Sweet Chilli Sauce, Mixed Leaves
- Tomato & Basil Bruschetta
- Goat's Cheese & Red Onion Tartlet, Honey & Mustard Dressing
- Lamb Koftes, Cucumber & Mint Yoghurt



Mains

- Pie of the Day, Chips/Mash & Seasonal Vegetables
 - Chicken Curry, Basmati Rice, Poppadum, Mango Chutney
 - Sausage, Mash & Onion Gravy
 - Sliced Honey Roast Ham, Fried Eggs & Chips
- (add Bread & Butter for 75p per person)
- Cheese Ploughman's
 - Chicken Kiev, Chunky Chips, Garden Peas
 - Beef Bourguignon, Mashed Potato, Seasonal Vegetables
 - Chicken Breast, Roasted New Potatoes, Seasonal Vegetables, Chasseur Sauce
 - Salmon-en-Croute, Seasonal Vegetables, New Potatoes, Creamy White Wine & Dill Sauce
 - Carvery (£4 supplement per person, min. 16 people) - choice of 2 roast meats and selection of vegetables

Desserts

- Homemade Chocolate Brownie, Vanilla Ice-Cream
- Apple & Mixed Berry Crumble, Vanilla Custard
- Lemon & Lime Tart, Chantilly Cream, Raspberry Coulis
- Fruit of the Forest Cheesecake
- Sticky Toffee Pudding, Vanilla Ice-Cream
- Chocolate Orange Bread & Butter Pudding and
- Vanilla Custard
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