

Restaurant Round Golf Day Menu

Please select one dish for all of your party

Please inform us if any of your party have any special dietary requirements

Starters

HOMEMDAE SOUP OF THE DAY

SEASONAL MELON – Parma ham, roasted figs

LIVER PATE – red onion marmalade, toasted brioche

GRILLED GOATS CHEESE – field mushroom, beetroot, rocket, chive oil

SMOKED SALMON – lemon capers, wholemeal bread & butter

PRAWN COCKTAIL – marie rose sauce

Mains

ROAST TOPSIDE OF ENGLISH BEEF - Yorkshire pudding, claret gravy

ROAST LOIN OF PORK – sage & onion, bramley compote, sage jus

ROAST TURKEY CROWN – sage & onion, cranberry sauce, thyme gravy

CHICKEN & VEGETABLE PIE

SUPREME OF CHICKEN – wild mushrooms, smoked bacon, red wine jus

FILLET OF SALMON – Provençal vegetables, nicoise jus

BRAISED BEEF IN STOUT – dumpling, root vegetable stew

GRILLED COD LOIN – prawn dill & caper sauce

All dishes served with a selection of potatoes & seasonal vegetables

Sweets

SUMMER PUDDING – clotted cream

LEMON CHEESECAKE – raspberry compote

BAKEWELL TART – custard

STRAWBERRY ROULADE

STEAMED CHOCOLATE & BLACK CHERRY SPONGE – custard

FRESHLY BREWED COFFEE OR TEA WITH MINTS

*WHERE POSSIBLE OUR MEAT PRODUCTS ARE LOCALLY SOURCED AND
OUR SEAFOOD PRODUCTS ARE FROM SUSTAINABLE SOURCES*