

GOLF AND SOCIETY MENU

Starters

Chicken Liver Parfait, red onion marmalade with thyme and garlic infused flat bread £6.00
Prawn salad, herb salad topped with prawns and dressed with a lemon caper vinaigrette
Red onion and goat cheese tartlet sever with basil balsamic pesto (V)
Chicken Caesar salad
Tomato mozzarella salad with basil balsamic pesto (V)
Clam and mussel chowder
Potato leek soup (V)

Mains

Butter vegetable curry with basmati rice and tomato, herb, and onion salsa (V)
Venison and ale pie, onion gravy, roast vegetables, and steak fries (FP)
Hamburger, Slaw, and fries
Chicken burger, slaw, and fries
Creamy seafood and fish stew, yellow rice, and roasted vegetables
Salmon tagliatelle with a creamy white wine sauce
Roast vegetables tagliatelle with a tomato sauce (V)
Battered fish, tartar sauce, minted peas, and steak fries (FP)
Beef goulash with basmati rice and roast vegetables
Pork Schnitzel, roast vegetables, and fries (FP)
BBQ pulled pork panini, slaw, and fries
Quiche Lorraine and seasonal salad
Grilled chicken breast with a thyme jus, creamy nutmeg mash potato and roast vegetables

(FP) Fitness plate is the desired protein with a salad

Desserts

Chocolate flourless cake, orange meringue, vanilla ice cream and fresh fruits (GL) (N)
Sticky toffee pudding, toffee sauce, salt caramel ice cream
Backwell tart, berry coulis and pistachio ice cream
Apple tart Feuillet, vanilla ice cream, hazelnut biscuit and caramel (N)
Citrus fruit terrine parfait with fresh fruits and coulis

(V) Vegetarian, (VG) Vegan, (N) Nuts, (FP) Fitness plate, (GF) Gluten Free