



# Golf Society Menu Options 2024

*Please select **ONE** item only from each section per society*

## **2 or 3 Course Meal Options**

### **STARTERS**

- (A) Soup of the Day with Home Baked Bread
- (B) Wild mushroom arancini served on tomato fondue, finished with rocket & balsamic (v)
- (C) Thai smoked salmon fish cakes accompanied by a sweet chilli cucumber salsa

### **MAIN COURSE**

- (A) Home Baked Gammon, Bubble & Squeak, honey roasted carrots and parsnips with Onion gravy
- (B) Homemade Steak & Ale Pie with New Potatoes and seasonal veg
- (C) Beer Battered white fish with chips and crushed garden peas
- (D) Homemade Chicken, Leek and Bacon Pie with New Potatoes and seasonal veg

Vegetarian Option Available on Request

### **DESSERT**

- (A) Homemade Apple & Seasonal Berry Crumble with Custard
- (B) Sticky toffee pudding with vanilla ice cream
- (C) Chocolate tart with clotted cream and raspberry coulis

## **1 Course Meal Options**

- (A) Ham, Egg & Chips with Bread and Butter
- (B) Homemade Chicken tagine & Moroccan couscous
- (C) Lasagne, Salad & Garlic Bread
- (D) Cottage Pie with veg
- (E) Smoked ham hock casserole with buttery mash and seasonal veg
- (F) Roast chicken supreme, pomme puree, bourguignon garnish with red wine jus

Vegetarian Option Available on Request