



19th Hole Menus

Monday

Cream of leek & potato soup, Chive scones
Smooth chicken liver parfait, onion jam & toasted brioche
—
Steak and Guinness pie, garlic mash, red cabbage & onion gravy
Fish and fat chips, minted peas, tartare sauce
Vegetable lasagne, rocket salad, parmesan crust
—
Jam roly poly, vanilla custard
Vanilla crème brûlée, butter biscuit

Tuesday

Cream of tomato & roasted red pepper soup, rocket pesto
Crab & dill fishcake, tomato fondue, feve
—
Homemade beef burger, bacon & goat's cheese, fat chips, rocket salad
Fish pie, cheddar crust, seasonal vegetables
Wild mushroom & Brie risotto, soft poached egg
—
Apple panna cotta, apple sorbet
Sticky toffee pudding, toffee sauce, vanilla ice cream

Wednesday

Mushroom & thyme soup, sour cream
Ham hock and parsley terrine, toasted brioche, herby salad, onion jam
—
Roasted chicken breast, creamed potato, garlic & sage cream
Fillet of red mullet, crushed new potato, tartare sauce
Roasted vegetable frittata, red pepper puree, herb salad
—
Dark chocolate delice, pistachio ice cream
Bread and butter pudding, crème anglaise

Thursday

Cream of vegetable soup, garlic croutons
Chicken Caesar salad
—
Chicken & leek pie, creamed potato, peas French style & gravy

Fish and fat chips, mushy peas, tartare sauce
Spinach & wild mushroom penne pasta, garlic tuile

—

Sticky ginger pudding, custard & clotted cream
Glazed lemon tart, citrus sorbet

Friday

Cream of carrot & coriander soup
Chicken & mushroom terrine, toasted brioche, fig jam

—

Roast lion of pork, fondant potato, seasonal vegetables and gravy
Fillet of mackerel, crab Risotto, red wine butter sauce
Vegetable casserole, new potatoes, parsley crumb

—

Warm apple crumble tart, custard, apple sorbet
Dark chocolate tart, pistachio ice cream

Saturday

Cream of vegetable soup, garlic croutons
Cream of garlic mushrooms, herb salad, toasted brioche

—

Steak & ale pie, creamed potato, Savoy cabbage & gravy
Fish pie, seasonal vegetable, herb crust
Mushroom & fennel stroganoff, rice & sour cream

—

Sticky toffee pudding, toffee sauce, honey combe
Vanilla crème brûlée, all butter shortbread biscuit

Sunday

Cream of leek & potato soup, chive scone
Spicy chicken wings, garlic mayonnaise, herb salad

—

Roast beef, Yorkshire pudding, seasonal vegetables, onion gravy
Grilled Pollock, roasted vegetable risotto, herb oil
Vegetable lasagne, herb salad, garlic bread

—

Spotted dick, custard & chocolate foam
Passion fruit crème brûlée, all butter biscuit

Coffee & Mints £1.50pp

One Course – £11.95pp

Two Courses - £15.95pp

Three Courses - £18.95pp

A pre order for groups over 8 people would be appreciated 7 days prior to your arrival.

Please inform us of any dietary requirements prior to arrival