

MINCHINHAMPTON GOLF CLUB
SOCIETY MENU 2010

A. On Arrival

**(Unless included a selection of hot drinks e.g., Coffee,
Cappuccino and Chocolate are available from the machine in
the Club House)**

1. Freshly Brewed Tea	£1.00
2. Freshly Brewed Coffee	£1.00
3. Freshly Brewed Coffee and Biscuits	£1.30
4. Freshly Brewed Coffee and Danish Pastry	£2.30
5. Bacon or Sausage Roll/Sandwich	£2.30
6. Full English Breakfast (Back Bacon, Pork Sausage, Grilled Tomato, Sauteed Mushrooms, Black Pudding, Fried Egg, Baked Beans)	£5.75

B. Lunch Options (Single Course Only) £5.75

1. Homemade Soup of the Day with a Platter of Freshly Made Sandwiches on White and Wholemeal Bread
2. Homemade Club Burger on a Rustic Bap with Mixed Leaves, Relish and Fries
3. Homecooked Ham & Cheddar Ploughmans with Mixed Leaves, Tomatoes, Chutney, Rustic Bread and Pickles
4. Fresh Danish Ham with a brace of Eggs and Fries

C. Dinner Options – Single Main Course Only £7.75

1. Gloucestershire Old Spot Sausages on a bed of Mustard Mash With a Rich Onion Gravy
2. Chicken Tikka Marsala with Basmati Rice, Pompadom and Mango Chutney
3. Traditional Fish and Chips with Mushy Peas and Homemade Tartare Sauce and Fries
4. Homemade Cottage Pie and Garden Peas

**When Choosing Either a Lunch or Dinner Option,
Please Choose the same meal for all guests
Choosing 1 x main from the above**

D. AVENING DINNER MENU

Starters

1. Fresh Homemade Soup of the Day
2. Potted Smoked Mackerel with Mixed Leaves and Rustic Bread
3. Creamy Garlic Mushrooms with Crusty Bread
4. Baked Goats Cheese with Sun Dried Tomatoes (V)

Main Courses

1. Traditional Steak and Ale Pie with Beer Gravy
2. Peppered Loin of Pork, Roasted and Finished with a Crushed Peppercorn and Brandy Sauce
3. Poached Fresh Salmon with a light Hollandaise Sauce
4. Chicken Breast, Pan Fried with Button Mushrooms and Lardons of Bacon and finished with a Cream and Tarragon Sauce
5. Roast Farmhouse Chicken with Stuffing and Rich Gravy

**All Main Courses are served with appropriate
Potatoes and Vegetables**

See separate Menu for Desserts

2 Courses (Starter or Dessert) and Coffee	£13.50
3 Courses (Including Dessert) and Coffee	£16.50

**Please Choose the Same Meal for All Guests
Choosing 1 Selection from each course**

E. CHERINGTON DINNER MENU

Starters

1. Smoked Scottish Salmon served with Lemon and Brown Bread and Butter
2. Baked Field Mushrooms with Garlic and Cream and Finished with Lardons of Crispy Bacon
3. Chefs Homemade Soup of the Day
4. Baked Goats Cheese with Sun Dried Tomato (V)

Main Courses

1. Roast Leg of Lamb with Rosemary and Garlic served with Redcurrant Sauce
2. Roast Sirloin of Beef with Herb Yorkshire Pudding and Rich Pan Gravy (£1 Supplement)
3. Pan Fried Salmon with Sunblushed Italian Tomatoes and Fresh Basil
4. Loin of Pork finished with a Wholegrain Mustard Sauce or Apple Sauce
5. Traditional Steak and Mushroom Pie
6. Grilled Sirloin Steak with Button Mushrooms, Onion Rings and Tomato (£2 Supplement)

All Main Courses Served with Appropriate Potatoes and Vegetables

See Separate Menu for Desserts

2 Courses (Starter or Dessert) and Coffee with Minted Chocolates	£16.00
3 Courses (including Dessert) and Coffee with Minted Chocolates	£20.00

**Please Choose the Same Meal for all Guests
Choosing 1 Selection from Each Course**

F. Desserts

1. Homemade Apple Pie served with Custard or Double Cream
2. Homemade Apple and Berry Crumble served with Custard or Double Cream
3. Homemade Treacle Tart and Custard
4. Traditional Bread and Butter Pudding served with Custard or Double Cream
5. Steamed Spotted Dick served with Custard
6. Eton Mess
7. Lemon Curd Cheesecake
8. Profiteroles with Chocolate Sauce
9. Cheese and Fruit Platter (£1 Supplement)

£4.00

**Please Choose the Same Meal for all Guests
Choosing 1 Selection from Each Course**