



# Redditch Golf Club

## Society Menu

### **Breakfast:**

#### **Full English**

**£6.25**

Served with a mug of Tea or Coffee

*2 Bacon, 2 Sausage, Fried Egg , Grilled Tomato, Flat Mushroom, Hash Brown, Baked Beans, Black Pudding and Toast.*

#### **Hot Breakfast Sandwich**

**£3.75**

Served with a mug of Tea or Coffee

*Bacon, Sausage or Egg*

### **Lunch:**

Chef's Homemade Soup with a selection of sandwiches

**£6.00**

Selection of sandwiches served with chunky chips

**£6.00**

Sandwich fillings include:

*Tuna Mayonnaise*

*Cheese & Caramelised Red Onion*

*Honey Roast Ham*

*BLT*

### **Main Menu:**

*(Same option to be chosen for the whole group please)*

**1 Main Course**

**£8.45**

**2 Courses** *(Choose either a Starter & Main Course or Main Course & Dessert for the whole group)*

**£14.50**

**3 Courses**

**£17.00**

All options include freshly brewed Tea or Coffee

**Starters:**

Tuscan Bean Soup with fresh crusty roll

Oat Coated Brie with Mixed Leaves and Cumberland Sauce

Smoked Salmon & Chive Tart with Rocket Salad

Chicken Liver & Chorizo Pate with Melba Toast & Red Onion Chutney

**Mains:**

Slow Roast Beef Brisket served with Roast Potatoes, Roasted Root Vegetables & Madeira Sauce

Pork Sausages & Mash with a Bacon & Leek Sauce

Smoked Haddock Fishcakes served with Fries and a Salsa Salad

Steak, Port & Stilton Pie with Buttered Cabbage and Chunky Chips

Roast Dinner (*Minimum of 25 people*) Choose from Beef, Chicken or Pork  
Served with Roast Potatoes, all the trimmings and seasonal vegetables

Rack of Lamb with a Rosemary Crust served with Bubble & Squeak, Baby Vegetables &  
a Redcurrant Sauce (extra £5 Supplement per person)

Selection of vegetarian options available upon request

**Desserts:**

Lemon Posset with a Fruit Compote and Biscotti

Apple & Mixed Berry Crumble with Custard

Chocolate Brownie Ice Cream Sundae

Caramel & Toffee Cheesecake

Please make us aware of any members of your party who may have any special dietary requirements which we will be happy to cater for.

Food Labelling Requirements December 2014: If you require information about the allergenic ingredients used in the food on our menu, please ask a member of staff.

All our meals are freshly prepared on site by our chefs.