



Grimsby Golf Club



Sunday 16th June 2019

To Start

Homemade Carrot and Coriander Soup (V)
Served with Warm Roll

Smoked Cheddar and Haddock Fishcake
Served with Mixed Leaf Salad and Sweet Chilli Mayo

Spiced Chicken Pakora
Served with Mixed Leaf Salad and Curried Mango Dip

Duck Parfait
Served with Mixed Leaf Salad and Toasted Bruschetta

To Feast

Roast Pork Loin
Served with Leek Mashed Potato, Apricot Stuffing, Crackling and Traditional Gravy

Slow Cooked Beef Medallion
Served with Leek Mashed Potato, Stout and Mushroom Gravy

Cheese and Chive Crusted Salmon
Served with Tomato and Basil Sauce and Roasted Potatoes

Wild Mushroom and Brandy Strudel (V)
Served with Leek Mashed Potato and Vegetarian Gravy

Served with a Selection of Fresh Seasonal Vegetables, Roast Potatoes and Yorkshire Pudding

To Finish

Toffee Apple Crumble
Served with Custard

Belgian Waffle
Served with Vanilla Ice Cream, Fresh Strawberries and Chocolate Sauce

Lemon Meringue Pie
Served with Raspberry Coulis and Fresh Pouring Cream

Cheese Plate
Selection of Cheese, Served with Biscuits, Celery, Grapes and Real Ale Chutney



Price

1 Course £9.95

2 Courses £15.95

3 Courses £19.95

Under 10's Half Price

Booking Essential

Pre-Order's preferable to avoid disappointment

Please Call a Member of the Catering Team to Make a Booking 01472 267727