



The Gog Magog Golf Club
(Founded 1901)

Society Menu

2017

Telephone: 01223 240853

MENU NO. 1 - BREAKFAST or on arrival at the Gogs

B1	Full English Breakfast served with Coffee or Tea	£8.50
B2	Sausage Bap served with Coffee, Tea or Hot Chocolate	£5.00
B3	Grilled Bacon Bap served with Coffee, Tea or Hot Chocolate	£5.00
B4	Selection of Danish Pastries or Croissants served with Coffee, Tea or Hot Chocolate	£4.50
B5	Fresh Filter Coffee, English Tea or Rich Hot Chocolate drink & Biscuits	£2.00
B6	Coffee Selection from Machine	£0.50

MENU NO. 2 - LUNCHESES (All priced within the selected package)

L1	Homemade Soup and Sandwiches, Coffee
L2	Sandwiches with Fried Chips and Cake Slice, Coffee
L3	Cheddar or Ham Ploughman's with Salad and Pickles, Coffee
L4	Ham, Two Eggs, Baked Beans and Chips, Coffee
L5	Cottage Pie & Seasonal Vegetables, Coffee
L6	Chilli con Carne & Rice, Coffee

MENU NO. 3 - DINNER MENUS

Up to 120 persons can be served in the Dining Room.

Please make your choices for a 2 or 3 course meal as appropriate.

Numbers to be confirmed 48 hours in advance please.

Priced within selected package except for extras as indicated.

STARTERS

101	Freshly made Soup of the Day served with a Crusty Roll
102	Chicken Pâté served with Red Onion Compote & Melba Toast
103	House Salad - Prawn Marie Rose on Avocado Salad with Parma Ham Crisp (<i>£1 surcharge</i>)
104	Smoked Haddock Fishcake with a White Wine Cream Sauce
105	Bubble & Squeak topped with Crisp Bacon, Poached Eggs & Fresh Hollandaise
106	Prawn Cocktail
107	Trio of Melon with Summer Berries Compote (V)
108	Goat's Cheese and Asparagus Tart (V) with Crisp Rocket & Beetroot Salad

A bread roll and butter is served with all the above.

MAIN COURSES – MEAT DISHES

- 110 **Roast Topside of Beef** served with Home-made Yorkshire Pudding
- 111 **Steak & Kidney/Mushroom/Guinness Pie**
- 112 **Braised Steak** with Home-made Dumplings
- 113 **Pork Chops** with Onion Sauce
- 114 **Chicken Korma Curry** with Rice
- 115 **Shepherd's Pie**
- 116 **Chicken in Tarragon Sauce** – Supreme of Chicken stuffed with Field Mushrooms, served with a Tarragon Herb Sauce
- 117 **Home-made Chicken & Leek Pie**
- 118 **Sausage & Mash** served with Red Onion Gravy

VEGETARIAN OPTIONS

- 130 **Roasted Butternut Squash** stuffed with Feta Cheese and topped with a Spiced Tomato Sauce
- 131 **Wild Mushroom Filo Basket**
- 132 **Courgette, Aubergine & Tomato Bake**

FISH DISHES

- 140 **Poached Salmon** served with a White Wine Cream Sauce and garnished with Asparagus
- 141 **Stuffed Fillet of Plaice** filled with Spinach and Prawns with a delicate Cream Sauce

All choices are served with a selection of fresh vegetables or salad where appropriate.

DESSERTS

- 150 **Apple & Blackberry/Cherry/Raspberry Crumble**
- 151 **Strawberry Cheesecake** and Cream
- 152 **Treacle Tart**
- 153 **Apple Pie** served with Custard
- 154 **Bread & Butter Pudding**
- 155 **Seasonal Eton Mess**
- 156 **Fresh Fruit Salad**
- 157 **Chocolate Fudge Cake**
- 158 **Seasonal Fruit & Sherry Trifle** either individual or a giant feature bowl
- 159 **Selection of Cheese and Biscuits**

* **NOTE:** If Cheese option is selected in addition to a Dessert: **£5.00 extra per person.**

All Dinner Menus include Fresh Coffee & Chocolate Mints.

MENU NO. 4 - CARVERY MENU – Minimum 20 persons

*Please select **one** or **two** meats from the choices below as appropriate and your selection from Menu No. 3 - Dessert Menu.*

Minimum Numbers: 20+ people – choice of **two** meats

- 161 **Roast Topside of Beef** served with Yorkshire Pudding & Gravy
- 162 **Roast Turkey Breast** with all the trimmings and Gravy
- 163 **Roast Pork** with Crackling, Stuffing, Gravy & Apple Sauce
- 164 **Roast Leg of Lamb** served with Rosemary Gravy ***£1.50 Supplement**
- 165 **Honey Roast Suffolk Ham**
- 166 **Roast Chicken** with Stuffing & Gravy

All mains are served with a choice of two seasonal vegetables, roasted potatoes & Yorkshire Pudding.

Tea & Coffee

MENU NO. 5 – HOT/COLD BUFFET MENU – Minimum 20 persons

*Please select **only two** main dishes from the choices below.*

*For two-course buffet option, please also select **only two** desserts from Menu 3 Desserts*

MEAT/FISH/VEGETARIAN DISHES

- 170 **Thai Green Chicken/Vegetable Curry** with Basmati Rice
- 171 **Chicken Marco Polo** with Parmentier Potatoes
- 172 **Beef Lasagne**
- 173 **Beef Bourguignonne** with Whole Grain Rice
- 174 **Poached Cod** with a Dill Cream Sauce & New Potatoes
- 175 **Chicken/Vegetable Madras** with Coriander Basmati Rice
- 176 **Pork Loin** with Calvados Cream Sauce & Roast Potatoes
- 177 **Chilli con Carne** with Garlic Bread & Rice
- 178 **Trio of Local Sausages** with Wholegrain Mustard Mash

COLD OPTIONS

- 179 **Roast Turkey, Rare Topside or Honey Baked Ham (Choice of Two)**
- 180 **Homemade Coronation Chicken**
- 181 **Smoked Mackerel**
- 182 **Various Quiches** e.g., Broccoli & Stilton, Cheese & Tomato, Smoked Salmon, and Red Onion
- 183 **Poached Salmon Darns** ***Supplement £1.00**

All cold options are served with buttered new potatoes, sliced French bread and a choice of salads: crunchy coleslaw, grated carrot and raisin, mixed leaf, sliced tomato and red onion, cucumber, Mediterranean rice salad, beetroot or roasted vegetable couscous. Tea & Coffee.