



## THE FAIRWAY SELECTION

### ENTRÉE

PESTO MARINATED MOZZARELLA WITH BLISTERED CHERRY TOMATOES AND ROQUETTE SALAD

SMOKED SALMON WITH POTATO SALAD, CAVIAR, LOLLO BIONDA AND BROWN BREAD

PRAWN SALAD WITH MARIE ROSE SAUCE AND MIXED LEAVES

PRESSED HAM AND PARSLEY TERRINE WITH DRESSED CHICORY AND CUMBERLAND SAUCE

### MAIN COURSE

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING, ROASTED ROSEMARY POTATOES, HONEY ROOT VEGETABLES AND GREEN BEANS

RUMP OF WELSH LAMB TOPPED WITH DIJON MUSTARD AND CHIVES DAUPHINOISE POTATOES, FRENCH BEANS IN A CARROT RING AND SERVED WITH A MADERIA SAUCE

SEARED SEA BASS WITH TOMATO MASH, MANGE TOUT AND CHIVE BEURRE BLANC

CHICKEN ROULADE FILLED WITH A LEMON PEPPER MOUSSE DUCHESS POTATOES, HONEY ROASTED ROOT VEGETABLES AND A THYME JUS

MUSHROOM AND APARAGUS RISOTTO WITH ROQUETTE SALAD CRISPY FRIED VEGETABLES AND TOPPED WITH SHAVED PARMESAN (v) GLAZED CARROT, MUSHROOM AND HAZELNUT TART SERVED WITH DAUPHINOISE POTATOES

### DESSERTS

SUMMER PUDDING SERVED WITH CRÈME FRAICHE  
LEMON MERINGUE PIE WITH WARM BLACK CHERRIE  
PASSION FRUIT CRÈME BRULEE WITH LANGUE DE CHAT BISCUITS  
FRNCH APPLE FLAN SERVED WITH TOFFEE SAUCE AND VANILLA ICE CREAM

TEA & COFFEE SERVED WITH MINI MACAROONS

Food Allergens and Intolerances. Some of our foods may contain allergens. Please speak to a member of staff for menu information. E&OE January 2017