



## MENU TWO - £21.85 PER HEAD

### Starters

Cream of tomato and basil soup with garlic croutons

Deep Fried Breaded Brie with onion jam

Prawns in Marie rose sauce, on a bed of rocket leaves with avocado cream

### Mains

Roast Sirloin of Beef, Yorkshire pudding and roast potatoes

Pesto Chicken wrapped in filo pastry, creamy sauce with sauté potatoes

Hake topped with rarebit sauce with sauté potatoes

Parmesan gnocchi with sundried tomato and peas

### Desserts

Banana, toffee and brioche pudding with vanilla ice-cream

Classic lemon meringue pie

Strawberry and shortbread tower with Chantilly Cream

Tea and Coffee to finish

Bearsted Golf Club and Jac's Kitchen (caterers) make every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies but there is always a risk of contamination. There is always a possibility that manufacturers of the commercial food we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of the risk. If you have any food allergies or intolerances, please advise our service staff or management team on duty, as Bearsted Golf Club and Jac's Kitchen (caterers), will not be held liable should any of our customers become affected by eating any of our produce.