## **Golf Society Menu 2022**



Breakfast options	£
Bacon Bap and tea or coffee (refillable)	5.50
Sausage Bap and tea or coffee (refillable)	6.00
9 Hole English Breakfast: Sausage, 2 Rashers Bacon, Beans, Tomato, Crispy Potato, Fried Egg and Toast and tea or coffee (refillable)	10.50
18 Hole English Breakfast: 2 Sausages, 2 Rashers Bacon, Beans, Tomato, Crispy Potato, Black Pudding, Fried Egg, Mushrooms and Toast and tea or coffee (refillable)	12.50
Vegetarian Breakfast can be arranged prior to attending	10.50

Lunch options	
A Round and a Half of Sandwiches with Bowls of Chips to share	6.50
Home Glazed Ginger Beer Cooked Ham, Egg and Chunky Chips	9.00
Scampi, Balsamic and Sea Salt Skinny Fries and Peas Tartare Sauce	10.00
4 oz Cheese and Bacon Burger in a Brioche Bun, Skinny Fries and Coleslaw	11.00
Cottage Pie with Seasonal Vegetables and Gravy	10.00
Dingley Dell Cumberland Pork Sausages, Creamy Mash, Onion Gravy and Peas	10.50
Lasagne, Chips and Salad	10.50
Chilli Con Carne with Rice and Nachos	10.00
Soup of the Day with Croque Monsieur	7.50

Dinner - starters	
Soup of the Day served with Crusty Bread	5.50
Homemade Chicken Liver and Orange Pate, Chunky Bread, Salad and Chutney	7.00
Tandoori Chicken Salad, Charred Pineapple, Masala Onions and Mint Raita	7.50
Creamy Garlic Mushrooms on Toasted Brioche	6.50
Roasted Beetroot and Goat's Cheese Salad with a Rocket and Balsamic Dressing	7.00
Smoked Salmon and Prawn Cocktail with Brown Bread and Butter	8.00
Our Honey Roast Ham Eggs Benedict	7.50
English Breakfast Salad	8.00

Dinner – main course	
All served with a selection of seasonal vegetables	
Roast Dinner and Accompaniments - choose from Beef, Pork or Turkey	14.50
(All diners to have the same)	14.50
Chicken, Leek and Smoked Ham Filo Topped Pie with Herb Buttered New Potatoes	10.95
Roast Chicken Breast, Sauce Forestiere with Thyme Roasted New Potatoes	13.00
Steak and Suffolk Ale Pie with Mustard Mash	13.50
Lamb Navarin with Rosemary Dumplings, Buttered New Potatoes	14.50
Mango Glazed Chicken Breast on Muddled Potatoes and a lightly Curried Coconut	12.50
Sauce	12.50
Salmon, Chive Cream Cheese en Croute with Herb Buttered New Potatoes and Herb	14.00
Fish Cream Sauce	14.00
Doom Bar Beer Battered Cod Fillet with Chips Peas and Tartare Sauce	12.00

8oz Sirloin Steak with Garlic Baked Mushrooms and Tomato, Chunky Chips and Pepper Sauce	23.00
Crispy Roast Pork Belly with Cider Apple Gravy and Mustard Mash	13.50

Desserts	
3 Ball English Handmade Ice Cream selection with Wafer Cigars	5.50
Seasonal Crumble served with Custard or Ice Cream	6.00
Fruit Salad Basket with Vanilla Ice Cream	6.00
Treacle Tart Topped with Rhubarb and Custard Ice Cream Sauce Anglaise	7.00
Vanilla Crème Brûlèe with Strawberries and Shortbread	6.50
Baked Cheesecake with Compote of Sour Cherries and Disaronno Cream	7.00
Steamed Jam Sponge Pudding and Custard	6.00
Warm Chocolate Brownie with Mint Choc Chip Ice Cream	7.00
Sticky Toffee Pudding with Ice Cream and Butterscotch Sauce	7.00
Lemon Meringue Pie with Raspberries	7.00
Giant Chocolate Profiterole with Warm Rich Chocolate Sauce	7.00
Red Berry Pavlova Pillows	6.50
European Cheese Board, Fruit, Chutney and Biscuit Selection	8.00

A Choice of Filter Coffee or Tea	1.50	
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Any vegetarians, vegans, dietary requirements, or allergens will be catered for separately, just contact Julie or James at the addresses below. Also, if you have an idea of something you would like, not listed above, please do not hesitate to contact our chefs, James or Wayne to discuss further.

Chefs: <a href="mailto:jamesoxley@frintongolfclub.com">jamesoxley@frintongolfclub.com</a>

Julie Fennelly (Office): <a href="mailto:office@frintongolfclub.com">office@frintongolfclub.com</a>

We look forward to welcoming you to Frinton.