

ONE COURSE £11.50 • TWO COURSES £15.50 • THREE COURSES £18.95

STARTERS

SOUP OF THE DAY Made with fresh market produce, served with house-baked bread

THE GOLF HOTEL PÂTÉ Accompanied by Scottish oatcakes & red onion marmalade

NORTH ATLANTIC PRAWN COCKTAIL Accompanied by buttered whole-grain bread

GARLIC MUSHROOMS Flambéed in brandy, finished with cream
served with toasted house-baked bread

GARLIC BREAD House-baked bread topped with melted mozzarella

CARVERY

FOUR SLOW-ROASTED JOINTS Homemade Yorkshire pudding, roasted potatoes, mash, seasonal vegetables, honey-roasted parsnips & homemade gravy with a selection of sauces

DESSERT

ETON MESS SUNDAE Crushed meringue, fresh raspberries & raspberry coulis
with vanilla ice-cream & whipped cream

FRUIT CRUMBLE Served hot with custard (Please ask your server for crumble of the day)

HOMEMADE STICKY TOFFEE PUDDING Toffee sauce & vanilla ice-cream

HOMEMADE CHEESECAKE Raspberry coulis & whipped cream
(Please ask your server for cheesecake of the day)

TRIO OF ICE-CREAM Vanilla, chocolate & strawberry

