



SONNING GOLF CLUB

Golf Society Menus April – October 2011

STARTERS

Melon & Parma Ham with Spiced Fruit Chutney

Thai Fishcake served with Chilli Sauce

Chicken Liver Parfait served with Melba Toast & Red Onion Marmalade

*Selection of Home Made Soups:
Cream of Leek and Potato or Tomato seasoned with Fresh Basil or Broccoli & Stilton*

MAIN COURSES

*Corn Fed Roast Breast of Chicken served with
Sausages wrapped in Bacon with a Herb and Onion Stuffing*

English Rose Roast Sirloin of Beef with Yorkshire Pudding and Horseradish

Steak, Mushroom and Guinness Pie

Fish Pie topped with Creamy Mash

Served with potatoes and a selection of seasonal vegetables

DESSERTS

Home Made Bread & Butter Pudding with Custard

*Warm Fruit Crumble with Custard
Apple, Apple & Blackberry, Apricot, Rhubarb or Plum & Ginger*

Sticky Toffee Pudding with Custard

Lemon Tart

Please note that Cheese may be served as an additional course at the extra cost of £3.25 per person.

FILTER COFFEE & MINTS

Please select *ONE OPTION* from each course as a *set menu* for your party