



SONNING GOLF CLUB

Golf Society Menus April – October 2010

STARTERS

Prawn & Smoked Mackerel Salad topped with a Marie Rose Dressing

Melon & Parma Ham with Spiced Fruit Chutney

Cod & Pancetta Fishcake served with Tartare or Chilli Sauce

Duck 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 Butternut Squash with Rosemary

MAIN COURSES

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

English Rose Sirloin of Beef with Yorkshire Pudding and Horseradish

Roast Loin of Pork in a Cider Sauce with Sage and Onion Stuffing

Steak, Mushroom and Guinness Pie

Ham Hock with Mashed Potatoes with a Wholegrain Mustard Jus

Served with potatoes and a selection of seasonal vegetables

DESSERTS

Chocolate Pot served with a Shortbread Biscuit

Home Made Bread & Butter Pudding with Custard

Warm Apple and Blackberry Crumble with Custard

Treacle Sponge with Custard

Fresh Fruit Salad

Individual Lemon Meringue Pie

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

FILTER COFFEE & CHOCOLATE MINTS

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