



*Sherwood Forest Golf Club*  
**2017 Golfers Visiting Party Menu**

*On Arrival and Lunch choices*

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<i>Hot Bacon Bap</i>	£2.95
<i>Hot Sausage Bap</i>	£2.95
<i>Full English Breakfast with Tea/Coffee</i>	£6.45
<i>Homemade Soup of the Day with Roll and Butter</i>	£3.75
<i>Homemade Soup of the Day and Selection of Sandwiches</i>	£6.25
<i>Selection of Sandwiches Served with Chips</i>	£6.50
<i>Cheese &amp; Ham Salad, Crusty Bread &amp; Pickle</i>	£6.95
<i>Tea/Coffee</i>	£1.75

*In order to help your day run smoothly, please pre-order your breakfast and lunchtime requirements on your booking form.*

*Please notify us of any special dietary requirements in advance.*

***Dinner Menu Choices***

*Please choose two or three courses from the options listed below  
Using the same choices for your whole party.*

*Sherwood Forest Golf Club Clubhouse: 01623 623327*



## *Starters*

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S1	<i>Melon Trio with Lemon Sorbet</i>	£3.75
S2	<i>Homemade Soup of the day &amp; Crusty Bread</i>	£3.75
S3	<i>Chicken Liver Pate Served with Caramelised Onions and Crusty Bread</i>	£3.75
S4	<i>Breaded Garlic Mushrooms with salad &amp; Garlic Mayonnaise</i>	£3.75
S5	<i>Saute Mushrooms in a Creamed Stilton sauce served on Brushchetta</i>	£4.75
S6	<i>Salmon Fishcakes with Homemade Tartare sauce</i>	£4.50
S7	<i>Smoked Salmon &amp; Prawns</i>	£5.50
S8	<i>Homemade Ham Hock Terrine with Piccalilli relish and crusty bread</i>	£4.25
S9	<i>Seared Scallops with Black Pudding</i>	£7.25
S10	<i>Warm Chicken, bacon &amp; mushroom salad with raspberry vinaigrette</i>	£4.75
S11	<i>Goats Cheese &amp; Portabello mushroom wrapped in Parma Ham, roasted and served on a bed of salad leaves</i>	£5.50



## Main Courses

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M1	<i>Sherwood Forest Steak &amp; Ale Pie with Chips &amp; Mushy Peas</i>	£10.95
M2	<i>Homemade Lasagne served with twice cooked Chips &amp; Salad</i>	£10.95
M3	<i>Supreme of Chicken in Creamed Mushroom and Madeira Sauce Dauphinoise Potatoes &amp; Vegetable Medley</i>	£11.95
M4	<i>Fillet of salmon in vermouth &amp; Chive Cream Sauce, New Potatoes &amp; Vegetable Medley</i>	£11.95
M5	<i>Braised Blade of Beef in Guinness on a bed of Champ Mash &amp; Vegetable Medley</i>	£13.50
M6	<i>Roast Stuffed Loin of Pork, Roast &amp; Mashed potatoes and a Vegetable Medley</i>	£13.50
M6	<i>Roast Topside of Beef with Yorkshire Pudding, Roast &amp; Mashed Potatoes and Vegetable Medley</i>	£14.50
M7	<i>Roast Rump of Lamb in Redcurrant &amp; Rosemary Sauce Dauphinoise Potatoes &amp; Vegetable Medley</i>	£14.50
M8	<i>Pan seared Duck Breast in an Orange &amp; Cointreau Sauce Dauphinoise Potatoes and a Vegetable Medley</i>	£14.50
M9	<i>Braised Lamb Shank in Red Wine &amp; Rosemary Sauce Roast &amp; Mashed Potatoes and Vegetable Medley</i>	£14.50
M10	<i>Beef Fillet Medallions in Brandy &amp; Green Peppercorn Sauce, Dauphinoise Potatoes &amp; Vegetable Medley</i>	£15.00



## *Vegetarian*

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V1	<i>Mushroom and Cranberry Wellington</i>	£10.50
V2	<i>Wild Mushroom Risotto with Parmesan cheese</i>	£10.50

## *Homemade desserts all at £3.50*

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D1	<i>Homemade Bakewell Tart &amp; Custard</i>	
D2	<i>Berry Eton mess</i>	
D3	<i>Apple &amp; Raspberry Crumble &amp; Custard</i>	
D4	<i>Warm Chocolate Fudge Brownie with Ice Cream &amp; Chocolate Sauce</i>	
D5	<i>Chocolate &amp; Fruit Fondue</i>	
D6	<i>Traditional Syrup Sponge Pudding &amp; Custard</i>	
D7	<i>Lemon Cheesecake</i>	
D8	<i>Berry Brulee with Strawberry Ice Cream</i>	
D9	<i>Lemon Drizzle Tart with Clotted Cream</i>	
D10	<i>Traditional Bread &amp; Butter Pudding &amp; Custard</i>	
D11	<i>Cheese &amp; Biscuits with Caramelised Onions</i>	