

West Essex Golf Club

Societies Dinner Menu for the Braid, Vardon and Watson Golf Packages



Dinner

(When ordering please select one choice from each section)

Starters

Chef's home made soup of the day, served with a freshly baked roll.
Smoked Scottish Salmon and prawn salad, served with the classic Marie Rose sauce.

Fanned melon with Parma ham, served with crisp mixed leaves and a balsamic marinated strawberry.

Homemade pate served with a red onion chutney and a toasted croute.

Main Course

All served with seasonal vegetables

Classic Chicken Coq au Vin, served on a bed of crushed new potatoes.

Roasted sirloin of Aberdeen Angus beef, served with Yorkshire pudding, roast potatoes and a rich pan gravy.

Grilled fillet of organic salmon with a white wine and asparagus sauce, served with buttered new potatoes.

Pan fried pork chops, served on a bed of apple mash.

Slow cooked lamb shank, served with roasted new potatoes*.

Desserts

Home made apple Crumble

Baked Cheesecake

Jam roly-poly

Lemon tart

All served with either custard or cream



Coffee

*£2.00 supplement payable on this item