

The
Clubhouse

The Clubhouse Roast

Sunday 17th April 2022

Starter

- Carrot & Coriander Soup, served with artisan bread roll & butter
 - Garlic Mushrooms, served with french stick slices & butter
- Prawn Platter, served with salad garnish, wholemeal bread & butter

Main Course

- Carvery – Lamb, Roast Turkey, Topside of Beef

Served with Yorkshire Pudding, Rosemary Roasted Potatoes & Seasonal Vegetables, Pigs-in-blankets & Stuffing

- Salmon with a Lemon Drizzle Sauce

Dessert

- Sticky Toffee Pudding & Dairy Vanilla Ice Cream
- Red Berry & Gin Cheesecake with pouring cream
- Trio of Cheeses, with water biscuits, caramelised onion &
 - a mini bunch of grapes

Includes an Easter Egg Hunt for all children attending

Book your table at The Clubhouse Bar now.



The Clubhouse Roast

Sunday 19th March 2023 - Mother's Day

Starter

- Roasted Red Pepper Soup & Bread Roll
- Prawn Platter served with Marie Rose Sauce
- Breaded Brie Medallions, with Cranberry Sauce
- Twice Baked Roasted Potato Skins with Cherry Tomatoes & Red Pepper, topped with Vegan Cheese or Mature Cheddar (Vegan)

Main Course

- Roasted Leg of Lamb with Demi Glace Jus
 - Roast Salmon Cut of Beef & Gravy
 - Salmon Fillet with Lemon Butter Drizzle
- Penang Vegan Curry, served with Citrus infused Rice (Vegan)

Dessert

- Crème Brulée with Summer Berries and Raspberry Jus
- Sticky Toffee Pudding with Dairy Vanilla Pod Ice Cream or Vanilla Custard
- Trio of Cheeses served with a Mini Bunch of Grapes, Caramelised Onion & Water Biscuits
 - Vegan Chocolate Sponge & Ice Cream (Vegan)

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The Clubhouse Roast

Sunday 31st March 2024

Starter

Vegetable Soup, served with crusty bread & butter

Classic Prawn Cocktail

Main Course

Roast Beef or Roast Pork or Roast Turkey

Served with Roasted Potatoes & Seasonal Vegetables and Gravy

Poaches Salmon Fillet served with hollandaise sauce, new potatoes
and seasonal vegetables

Dessert

Apple & Berry Crumble

Sticky Toffee Pudding

Book your table at The Clubhouse Bar Now.