



## Golf Day Menus

### SNACKS AND LIGHT MEALS

#### Burhill Breakfasts

Grilled back bacon bap. £3.75

Grilled bacon and egg bap. £4.25

Grilled pork sausage bap. £3.75

Full English breakfast £10.25

Grilled Old English pork sausage, back bacon, tomatoes, mushrooms, black pudding, fried bread, and free range egg, served with tea or coffee, orange juice and toast.

Continental breakfast buffet (for 12 or more) £9.95

A selection of cereals, fruits, cheeses, meats, yogurts, fresh breads, croissants and Danish pastries, served with fresh orange juice, tea or coffee.

#### Light Lunches

Freshly cut sandwiches served with a bowl of piping hot soup of the day. £9.75

Traditional Burhill Ploughman's lunch. £12.95.

Melton Mowbray pie, sliced York ham, Cheddar, Stilton and Brie served with crisp salads, pickles and freshly baked bread.

#### Afternoon Teas

Tea and sandwiches. £5.95

Traditional English tea served with a selection of freshly cut sandwiches.

Tea sandwiches and cakes. £7.95

Traditional English tea with a selection of freshly cut sandwiches and a piece of cake.

Burhill Cream Tea. £8.50

Traditional English tea served with a selection of freshly cut sandwiches and a large fruit scone with strawberry jam and clotted cream.



# Golf Day Menus

## LUNCH AND DINNER MENUS

### Golfers Menu

(For groups of 12 or more)

Traditional French onion soup served with a Parmesan croute  
Italian tomato and roasted sweet pepper soup topped with crème fraiche  
Boccacino and vine cherry tomato salad  
Oak smoked salmon with baby capers and lemon  
Serrano ham with rocket leaf, Parmesan shavings and balsamic dressing

Seared fillet of salmon topped with herb hollandaise sauce and fresh asparagus  
Braised steak and kidney topped with a crisp puff pastry  
Pan seared supreme of chicken served with a Chablis, button mushroom and parsley cream  
Roasted tender loin of pork served with crackling and an apple and cider jus  
Braised lamb shank slowly cooked with root vegetables, thyme and rosemary

Apple and blackcurrant crumble served with vanilla bean custard  
Rich dark chocolate cheesecake  
Tart au citron served with a lemon sorbet and vanilla crème  
Fresh fruit salad served with double cream.  
A selection of English and Continental cheeses served with water biscuits, grapes & celery

Coffee and mints

(PLEASE SELECT **ONE** OF EACH COURSE FOR YOUR **SET MENU**)

£32.50 per person

### Three Course Carvery

(For groups of 24 or more)

A selection of cold starters and a soup of the day.

A choice of traditional roast meats carved at the hotplate by the Chef.  
Roast potatoes and a selection of vegetables from the hotplate.

A selection of desserts and cheeses.  
(Vegetarian option upon request)

£32.50 per person