

# Sale Golf Club - Golf Society Menu Selector

All societies visiting Sale booking catering provisions will be provided with complimentary self-serve tea & coffee on their arrival

Breakfast - Hot served Bacon Barmcake - £5.00 per person

2 course meal selection - £14.50 per person

## Main Course

Braised Beef Lancashire Hot Pot, Pickled Red Cabbage, Crusty Bread & Butter

Chicken Tikka Balti Curry, Pilau Rice, Naan Bread

Trio of Pork, Farmhouse Cumberland Sausages, Bacon Loin, Bury Black Pudding, Leek Mash, Cider Onion Sauce

Golden Breaded Fillet of Haddock, Chunky Chips, Mushy Peas, Tartare & Lemon

Rich Beef Chilli con Carne, Steamed Rice, Tortilla Chips, Sour Cream

Puff Pastry Topped Braised Steak & Ale Pie, Chunky Chips, Fresh Seasonal Vegetables

Oven Baked Lasagne al Forno, Garlic Slice, Garden Salad or Fresh Seasonal Vegetables

Hand Made Traditional Cheese & Onion Pie, Chips, Baked Beans or Garden Peas

Baked Mexican Bean & Cheese Burrito, Savoury Rice, Sour Cream

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## Desserts

Triple Chocolate Ganache Tart, Chocolate Drizzle, Chocolate Shards

Deep Filled Apple Pie, Creamy Custard or Ice Cream

Forest Fruits Cheesecake, Fresh Cream

Steamed Sticky Toffee Pudding, Toffee Sauce, Creamy Custard or Ice Cream

Apple & Raspberry Crunch Crumble, Creamy Custard or Ice Cream

Traditional Sherry Trifle

3 course meal selection - £19.50 per person

Starters

Creamy Fresh Leek & Potato Soup, Warmed Roll, Farmhouse Butter  
Course Ardennes Pate, Crispy Ciabatta Slices, Caramelised Onion Chutney  
Lemon Scented Fresh Atlantic Prawns, Crisp Salad, Marie Rose Dressing,  
Crispy Vegetable Spring Rolls, Asian Salad, Sweet Chilli Sauce  
Pressed Ham Hock Terrine, Baby Piccalilli, Sour Dough Bun, Farmhouse  
Butter

Char Grilled Satay Chicken Skewers, Thai Noodles, Peanut Sauce,

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Main Courses

Smoked Bacon Wrapped Breast of Chicken, Tarragon Butter  
Cream Sauce

Slow Merlot Braised British Steak, Creamy Mash, Roast Onion  
Sauce

Char Grilled Pork Loin Steaks, Roast Apple, Mushroom Cider  
Gravy

Honey & Lemon Baked Fillet of Salmon, Sautéed Spring Greens  
Creamy Beef Fillet Stroganoff, Savoury Rice

Baked Mushroom & Spinach Wellington, Roast Vegetable  
Peppnatta

Roasted Mediterranean Vegetable Tartlet, Baby Tomatoes, Basil  
Oil Dressing

All Main Course are accompanied with Fresh Market Vegetables & Buttered New  
Potatoes unless stated above

Desserts

Strawberry & Fresh Cream Eton Mess, Shortbread Fingers

Chocolate & Orange Brioche Bread Pudding, Warm Vanilla Cream

Salted Caramel Cheesecake, Caramel Sauce, Chocolate Shards

Gooey Handmade Chocolate Brownie, Vanilla Bean Ice Cream

Fresh Strawberry Tartlet, Chantilly Cream

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All Dietary Requirements can be catered for on any of these menu choices.  
Please inform of any requirements at the time of booking to ensure  
availability.

Catering Packages can be booked through the Golf Club or contact Events  
by Charley catering on the details below.

[eventsbycharley@hotmail.co.uk](mailto:eventsbycharley@hotmail.co.uk)

Tel: 07901 996 059

Thank you.

