



FRODSHAM
GOLF CLUB

Menus

SELECTOR

Appetisers

Crown of Melon

Filled with plump Norwegian prawns, julien of oak smoked salmon and citrus mayonnaise.

£6.00

Oriental Hoi Sin Duck

Marinated duck breast, layered over crisp leaf, with orange fillets, garnished with vermicelli noodles and hoi sin dressing.

£7.20

Chicken and Wild Mushroom Terrine

With rustic tomato chutney and french bread.

£6.00

Kiln Smoked Trout

Trout fillet layered over rockette leaf with roasted cherry tomatoes, lemon peppered oil and wholemeal bread.

£7.20

Nest of Melon

Seasonal melon nest filled with forest fruits and sweet minted mascapone.

£5.50

Roulade of Smoked Salmon

Creamed asparagus mousse wrapped in smoked salmon, served with red char leaves and balsamic dressing.

£6.25

Anti-Pasto Continental Meats

Italian cured meats with black olives, virgin olive oil and baby mozzarella, garnished with fresh green basil pesto.

£7.50

Mushrooms en Croute

Melange of forest mushrooms, cooked with garlic, mixed herbs and double cream, served warm in a puff pastry case.

£6.25

Chicken Caesar

Smoked chicken breast, tossed with jem lettuce, croutons, egg and shaved parmesan.

£6.50

Soups and Broths

Carrot and Coriander

Cream of Watercress

Tomato and Red Pepper

Chunky Vegetable Broth

Wild Mushrooms and Chive

Cream of Broccoli and Stilton

Italian style Minestrone with Grated Parmesan

All soups £3.50

Main Courses

Roast Sirloin of Beef Served with yorkshire pudding, horseradish sauce and red wine gravy,	£15.00
Roast Loin of Pork Basted with fresh sage and accompanied with spiced apple sauce.	£12.00
Roast Leg of Welsh Lamb With red currant and walnut stuffing and roast gravy.	£13.00
Chicken Veronique Poached breast of chicken with muscadet grapes and creamed white wine sauce.	£10.00
Meddallions of Angus Beef Prime angus fillet sautéed with forest mushrooms, shallots and red wine jus.	£18.50
Rack of Lamb French trimmed rack of lamb, with rosemary crumb and red currant jus.	£16.95
Escalope of Turkey Lightly crumbed escalope of turkey, shallow fried and served with lemon rondells and cranberry sauce.	£10.00
Braised Rump of Lamb Gently casseroled rump of lamb with root vegetables, garlic and minted gravy.	£13.00

All main courses include fresh medley of vegetables and herb roast potatoes

Vegetarian Main Courses

Roasted Vegetable and Cheese Wellington Casseroled mediterranean vegetables and cheese, encased in puff pastry and served over a fresh tomato couli.	£11.50
Wild Mushroom Rissoto Forest Mushroom, red onions and garlic slowly cooked with aborio rice and served with coriander cream sauce.	£11.50
Courgette, Aubergine and Beef Tomato Mille Feuille Oven roasted vegetables interlayered with provencal sauce and smothered with creamed mozzarella cheese.	£10.50
Roasted Vegetable and Goats Cheese Tatin Roasted mediterranean vegetables layered over puff pastry and baked with creamed goats cheese.	£10.50

Desserts

Chocolate Ganache
Banoffee Pie
William Pear and Chocolate Delice
Strawberry Cheesecake
Passion Fruit and Mango Gateaux
Tropical Fruit Tart
Stick Toffee Pudding and Vanilla Sauce
Raspberry Pavlova

All desserts at £3.75

Cheese Platter

Assorted local and farmhouse cheeses with celery and walnuts.	£15.00 a platter of Ten
---	-------------------------