

Bakewell Golf Club - Dinner Selector
Starters

Hungarian Beef Goulash Soup
topped with herb ciabatta croutons

Tuscan Tomato & Basil Soup
topped with granary croutons

Creamy Potato & Double Gloucester Soup
topped with chopped spring onions

Smoked Salmon & Prawn Timbale
with citrus dressing & granary bread

Chilled Gallia Melon Rose
with wild berry compote & refreshing sorbet

Duck & Orange Pate
on a bed of leaves with Apple & Ale chutney & Melba toast

Spicy Thai Crab Cakes
with a sweet chilli sauce & baby leaves

Smoked Haddock & Spring Onion Fishcake
with seasonal leaves and Sweet Chilli Dressing

Prawn & Smoked Salmon Platter
with a Marie Rose sauce & granary bread

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*Bakewell Golf Course – Dinner Selector*  
*Main Course*

*Roasted Leg of Local Lamb*  
*studded with garlic & a redcurrant & rosemary jus*  
*with a gratin potato & minted pear (£2 supplement)*

*Supreme of Chicken wrapped in bacon*  
*on a bed of gratin potato, with a pancetta & leek sauce*

*Roasted Salmon Fillet*  
*with a mussel & white wine sauce*

*Oven baked Topside of Beef*  
*with Yorkshire Pudding & a roasted shallot & claret jus*

*Roasted Loin of Pork*  
*with a sage seasoning and rich cider gravy*

*Roasted Cod Loin Wrapped in Smoked Salmon*  
*with a prawn & citrus butter glaze*

*Mushroom Brie & Cranberry Wellington*  
*with a tomato & basil sauce*

*Goats Cheese & Caramelised Red Onion Tarte*  
*with a tomato & basil sauce*

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All served with a panache of fresh vegetables & Roast and New potatoes.

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Desserts

*Individual Bakewell Pudding
with vanilla custard sauce*

*Individual Lemon Meringue Pie
topped with vanilla ice cream*

*Forest Fruits Cheesecake
with fresh berries & ice cream*

*Vanilla Panna Cotta
topped with Winter berries*

*Individual Chocolate Praline Truffle
with a red berry coulis*

*Steamed Figgy Sponge Pudding
with custard*

*Glazed Crème Brulee
topped with clotted cream & fresh raspberries*

*A Selection of English & Continental Cheese
with celery, grapes & savoury biscuits*