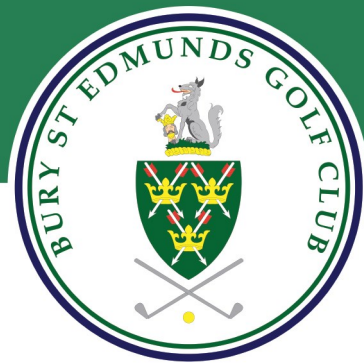


CONTACT

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THURSDAY 11TH JANUARY 2024

EVENING DINNER – BOOKINGS ONLY

T O B E G I N

celeriac, pancetta & thyme soup | *onion sourdough*

winter panzella salad (df, p) | *ciabatta croutons*

kipper, egg & caper mousse (p, gf) | *watercress mayonnaise*

M A I N C O U R S E

gressingham honeyed duck leg confit (gf)
crushed potatoes, tender stem broccoli & orange sauce

suffolk pork tenderloin (gf)
apricot & pine nut filling, sage & parmesan mashed potato, green beans

cod steak (p, gf)
crushed potatoes, spinach & sun blushed tomatoes

brie & beetroot chutney tart (gf, v)
buttered kale & roasted shallots

T O F I N I S H

blackberry & apple bavaois (v) | *mixed berry compote*

belgian chocolate & rum raise tart (v) | *chocolate sauce*

english cheese selection (v) | *crackers, chutney & grapes*

BOOKINGS
BETWEEN

6 PM &
7:30 PM

NET PRICES

2 COURSES

£ 2 6

3 COURSES

£ 3 0

(VE) Vegan
(V) Vegetarian

(DF) Dairy Free
(GF) Gluten Free

Food Allergies, Intolerances & Dietary Requirements

If you require information on the ingredients in the food we serve, please ask a member of staff. If you require Vegetarian, Gluten free or have any other dietary requirements, please let us know in advance.