

THURSDAY 15TH OCTOBER

EVENING DINNER — BOOKINGS ONLY

E: TOM.CROUCH@BURYGOLF.CO.UK

TO BEGIN

smoked tomato & red pepper soup (V)
croutons & crème fraîche

chicken & mango salad (GF, DF)
sesame seed dressing

rilette of smoked salmon & prawn (P, GF)
cucumber, watercress & dill salad

honey glazed goats cheese (V, GF)
fig & poppy seed compote

MAIN COURSE

braised sirloin of beef
button mushrooms, baby onions, pomme puree, red wine gravy

seared pork tenderloin medallions (GF)
wild mushroom & spinach risotto & blackberry sauce

roasted sea trout fillet (P, GF)
beetroot puree & spring onion mash

spiced sweet potato & bean pattie (Ve, GF, DF)
mixed roast vegetables, sweetcorn relish

TO FINISH

chocolate profiteroles (V)
baileys cream

normandy apple tart (V)
salted caramel ice cream

passionfruit syllabub (V)
ginger crumb

english cheese slate (V)
crackers, chutney & grapes

BOOKINGS

BETWEEN

6 PM &

7:30 PM

NET PRICES

2 COURSES

£21

3 COURSES

£24