

THURSDAY 22ND OCTOBER

EVENING DINNER — BOOKINGS ONLY

E: TOM.CROUCH@BURYGOLF.CO.UK

TO BEGIN

baked avocado (V, GF)

feta cheese, sun blushed tomatoes & basil pesto

crab & prawn mousse (GF)

watercress crème fraiche

pheasant cock-a-leekie soup

baby leeks & prunes

MAIN COURSE

beef bourguignon

new potatoes & tender stem broccoli

stuffed chicken breast (GF)

ale cured bacon & gruyere cheese, rosti potato

oven baked hake fillet (P, GF, DF)

tomato & pepper rice, salsa verde

vegetarian nut roast (V, GF)

flavoured with apricot & goats cheese

TO FINISH

banoffee cream pie (V)

butterscotch sauce

mulled punch poached pear (V, GF)

clotted cream

english cheese slate (V)

crackers, chutney & grapes

BOOKINGS

BETWEEN

6 PM &

7:30 PM

NET PRICES

2 COURSES

£21

3 COURSES

£24