

THURSDAY 29TH OCTOBER

EVENING DINNER — BOOKINGS ONLY

E: TOM.CROUCH@BURYGOLF.CO.UK

TO BEGIN

baked field mushroom (GF)
spring onions, mature cheddar & bacon pieces

smoked fish platter (P, GF)
salmon, mackerel & trout pate

tomato & red pepper soup (Ve, DF)
toasted sourdough

MAIN COURSE

roasted pork tenderloin
filled with spinach & black pudding mousse, champ potato cake & broccoli

guinea fowl (GF)
buttered kale, mustard jus & crushed roast potatoes

salmon en croute (P)
saffron cream, tender stem broccoli & watercress salad

pumpkin, red onion & cranberry curry (Ve, DF)
wild rice & naan rice

TO FINISH

chocolate meringue tart (V)
strawberries & vanilla cream sauce

clementine tart (V)
clotted cream ice cream

english cheese slate (V)
crackers, chutney & grapes

BOOKINGS

BETWEEN

6 PM &

7:30 PM

NET PRICES

2 COURSES

£21

3 COURSES

£24