

THURSDAY 5TH NOVEMBER

EVENING DINNER — BOOKINGS ONLY

E: TOM.CROUCH@BURYGOLF.CO.UK

TO BEGIN

sweet potato & coconut soup (Ve, DF)
crusty roll

salmon gravadlax (P, GF)
celeriac remoulade, rocket salad

tandoori chicken kebab (GF)
red pepper, cucumber & coriander basmati rice

MAIN COURSE

roast leg of lamb (GF)
roast potatoes & seasonal vegetables

stuffed chicken breast
courgette, peppers, red onion & feta cheese with couscous

seared tuna supreme (P, DF)
vegetable stir fry & egg noodles

thai green vegetable curry (Ve)
lime & coconut scented rice

TO FINISH

warm cherry bakewell tart (V)
vanilla crème fraiche

blueberry & white chocolate cheesecake (V)
lemon curd cream

english cheese slate (V)
crackers, chutney & grapes

BOOKINGS

BETWEEN

6 PM &

7:30 PM

NET PRICES

2 COURSES

£21

3 COURSES

£24