



GILLINGHAM GOLF CLUB

3 COURSE DINNER

£34.95

Starters

SALMON TERRINE

served on charred sourdough with herb & pesto dressing

CRISPY PORK BELLY STRIPS

with hoisin served with an oriental salad

CLASSIC WALDORF SALAD

with fresh apple & walnuts in a light dressing

Mains

ROASTED SEA BASS

with roasted Mediterranean vegetables and herb oil

SEARED CHICKEN BREAST

with crispy bacon, wild mushrooms and truffle

SLOW ROASTED SADDLE OF LAMB

on a bed of buttery cabbage and baby root vegetables with a sweet red wine jus

BUTTERNUT SQUASH

with tortellini wild herbs and parmesan shavings

All mains served with garlic & herb infused crispy new potatoes and fresh seasonal vegetables

Desserts

CRISP LEMON TORTE

with fresh vanilla pod ice cream

CHEESE & BISCUITS

with fresh chutneys and fruit

CHOCOLATE HEAVEN

a slice of chocolate torte with chocolate shavings