



# GILLINGHAM GOLF CLUB

## 3 COURSE DINNER

**£32.95**

### *Starters*

**HOMEMADE SOUP OF THE DAY**

choose from carrot & coriander, roasted tomato & red pepper or cream of mushroom

**CRAYFISH & PRAWN COCKTAIL**

served with a lemon mayonnaise

**CHICKEN LIVER PARFAIT**

on toasted brioche with a caramelised red onion chutney

**CLASSIC WALDORF SALAD**

with fresh apple & Walnuts in a light dressing

### *Mains*

**PAN GLAZED CHICKEN**

stuffed with ricotta & apricots wrapped in Parma ham

**ROASTED SALMON FILLET**

with a herb crust served with sun blushed tomatoes

**CRISPY BELLY OF PORK**

on a bed of sweet red cabbage topped with a pear chutney and cider jus

**RISOTTO**

wild mushrooms and truffle with parmesan shavings

**SLOW ROASTED SADDLE OF LAMB**

on a bed of buttery cabbage and baby root vegetables with a sweet red wine jus (£2 Surcharge)

All mains are served with garlic and herb roasted new potatoes & seasonal vegetables

### *Desserts*

**CLASSIC BAKED VANILLA CHEESECAKE**

**BAILEYS BREAD & BUTTER PUDDING**

**SPICED APPLE PIE**

served warm with fresh clotted cream

**CHEESE BOARD (£2 Surcharge)**

10 % discretionary service charge will be added to your bill