



Golf Society Menu

At Greenwood's we pride ourselves on producing high quality food from locally sourced ingredients. All food is produced fresh on site by our team of highly qualified staff in order to provide an experience that will impress.

Ingredient and allergen information is available on request. This menu has been created as a suggestion for your enjoyment, however alternative options to suit dietary requirements can be catered for with prior notice.

On Arrival

All breakfast options are served with your choice of tea or coffee

Bacon, Sausage or Double Egg Sandwich

Served in a traditional oven bottom muffin

£ 3.50

Classic Breakfast

Sizzling bacon, egg (fried or scrambled) premier sausage, mushrooms and your choice of grilled tomato or baked beans All served with two thick slices of toast

£ 6.50

Deluxe Breakfast

Sizzling bacon, two eggs (fried or scrambled), two premier sausages, baked beans, mushrooms, grilled tomato & black pudding. All served with two thick slices of toast

£ 8.95

Lunch

Homemade Soup of the Day

Served with a freshly baked roll & butter

£ 2.95

Soup & Sandwich Duo

Homemade Soup served with a sandwich on a traditional Oven Bottom Muffin

£ 6.50

Homemade Chunky Chips

A portion of delicious golden chips

£ 2.00

Served with a buttered oven bottom muffin (50p supplement)

Dinner

Starter

Luxury Homemade soup from the following options served with a freshly baked roll and butter

Roast Tomato & Basil, Cream of Vegetable, Potato & Leek or Spring Vegetable

...

Fanned Melon served with raspberry coulis

...

Warm Bacon and Black Pudding Salad with a wholegrain mustard dressing

...

Farmhouse pâté served on a bed of mixed leaves with a side of Melba Toast

Main

Slow - braised steak

...

Homemade Steak and Ale Pie

...

Homemade Cheese and Onion Pie

...

Roast Chicken fillet served with gravy or a creamy white wine sauce

All main meals will be served with a selection of accompaniments to best compliment your chosen dish.

Dessert

Sherry Trifle

...

Ice Cream

...

Homemade Profiteroles with a hot chocolate sauce

...

Seasonal Fresh Fruit Salad served with cream or ice cream

...

Homemade Fruit Pie of your choice served with fresh cream or custard

Followed by

Freshly ground coffee & after dinner mints

This menu is priced at :

£ 13.50 per head for **TWO** Courses

£ 15.50 per head for **THREE** Courses

Both options are inclusive of tea & coffee

It is asked that one option for each course be selected for the entire party on the dinner menu. It should also be noted that we reserve the right to charge for all meals ordered after the final number has been confirmed, even if they are not required on the day

**Our aim is to exceed your expectations
and gain your recommendation**

Quality working with quality