



'Steer' Golf Day - Menu 2010

On Arrival

Bacon or Sausage Roll and Tea or Coffee

Extras

- *Homemade Biscuits* £0.70
- *Toasted Teacake* £0.70
- *Egg, Tomato, Mushrooms, Hash-brown* £0.75
- *Full English Breakfast;* £3.95
Fried egg, sausage, bacon, black pudding,
beans & tomato served with toast

After Golf

2 course dinner - select either a Starter or Dessert to accompany your Main course

Starters

Note: please choose any **ONE** Starter

- **Chef's Home-made Soup of the Day with Farmhouse Bread**
- **Chicken liver Pate with Toast & Mixed Leaves**
A rich chicken liver and herb pate, served with warm wholemeal toast and a dressed salad garnish
- **Garlic Mushrooms served on French Bread & Salad Leaves**
Mushrooms cooked in garlic bound in a cream sauce served on a toasted slice with a mixed leave garnish
- **Prawn Salad with Red Chili & Lime Dressing**
Prawns drizzled with a lime & chili dressing served with a salad garnish & brown bread
- **Sliced Melon with Seasonal Fruit**
Melon slices stacked with seasonal fruit drizzled with fruit coulis



Desserts

Note: please choose any **ONE** Dessert

- **Hot Sponge Pudding - i.e. Jam, Syrup, Lemon**
Served with a light custard
- **Apple Pie**
Traditional home baked apple pie served hot with custard
- **Rhubarb Crumble**
Stewed rhubarb with crumble topping baked crisp served with custard
- **Marmalade Bread & Butter Pudding**
Bread and butter pudding cooked with orange flavoured egg custard served with cream
- **Baked Vanilla Cheesecake**
Ginger biscuit base topped with a raspberry flavoured cream cheese filling
- **Peach Melba**
Peach half, with Mrs Dowson's vanilla ice cream, drizzled with raspberry sauce
- **Fresh Fruit Salad**
Seasonal fruits in a light sugar syrup served with fresh pouring cream

Extras

- **Cheese & Biscuits** **£1.95**
*Selection of English Cheeses
served with celery and savoury biscuits*

To Finish

Fresh Filter Coffee with Cream



Main Courses

Note: please choose any **ONE** Main Course

- **Chicken Kiev**
Finest chicken supreme, stuffed with a garlic herb butter, and panned in breadcrumbs and oven baked to a crisp golden brown
- **Steak & Kidney Pie**
Slow cooked meat with onions & potato encased with traditional shortcrust pastry
- **Chicken & Ham Pie**
Pieces of meat cooked with onions encased in a shortcrust pastry
- **Escalope of Pork with Spiced Apricot**
Pan-fried pork served with apricots & pan juices
- **Liver & Bacon with Onion**
Served with mash potato & rich thick gravy
- **Baked Stuffed Trout with Bacon & Butter Sauce**
Fish stuffed with spinach and smoked bacon coated with a butter sauce

Carvery - £1.00 extra per person

Carved Meats

Note: please choose any two meats

Roast Topside of Beef, Roast Loin of Pork, Honey Roast Ham, Roast Turkey
Chicken Breast in a mushroom Sauce

All traditional accompaniments - Yorkshire Puddings, Bacon rolls etc.

Cauliflower Cheese, Carrot & Swede Mixed, Parsnips & Green Cabbage
Roast & New Potatoes

Grill Menu - £3.50 extra per person

All Grill Meals are cooked to your liking and are accompanied with: *Onion rings, Tomato, mushrooms & chips*

A pepper sauce can accompany the steak @ 50p extra

Fairhaven Mixed Grill: *Prime 6 oz Rump Steak, Gammon, Lamb chop, Sausage, Kidney, Black Pudding & Fried Egg*

10 oz Sirloin Steak

12 oz Rump Steak

12oz Gammon Steak: *Served with fried egg or pineapple*



All members of the party must partake of the same menu choices.

Special dietary requirements can be catered for by arrangement.

Our aim is to ensure your visit to Fairhaven Golf Club is special and accordingly a warm welcome will await your arrival.

The above is a sample of the dishes we can prepare for you, if you require any other dishes please do not hesitate to ask and a menu bespoke to you can be prepared.

Thank you for your custom and we look forward to welcoming you on the day and in the future.

Warmest Regards
Ian Barclay
Food & Beverage Manager