



**Romiley Golf Club - Society sample menus**  
**(Menus valid from 1<sup>st</sup> Dec 2023 until 30<sup>th</sup> September 2024)**  
**Packages are for a minimum of 12 players.**

Bacon Barm with Cafetière Coffee & Tea	£7.00pp
Sausage Barm with Cafetière Coffee or Tea	£7.40pp
Full English Breakfast - please note this does not include tea or coffee	£11.50pp
Light English Breakfast - please note this does not include tea or coffee	£9.85pp
Homemade Soup of the Day* <b>OR</b> a selection of freshly made sandwiches (4 varieties)	£11.00pp
2-course meal	£25.00pp
3-course meal	£32.00pp
Cup of Instant Coffee or Tea	£1.80pp
Cafetière Coffee	£3.00pp

❖ **Breakfast**

Number	Item
1	Premium Dry-cured Bacon Barm including Cafetière Coffee &/or Tea
2	Fosters' Prime Pork Sausage Barm including Cafetière Coffee &/or Tea
3	Light English breakfast <i>(includes 2 rashers premium dry-cured back bacon, 2 Fosters' prime pork sausages, beans, a fried egg and 2 pieces of toast).</i>
4	Full English breakfast <i>(includes 2 rashers premium dry-cured back bacon, 2 Fosters' prime pork sausages, beans, a fried egg, sautéed fresh mushrooms, a grilled vine tomato and 2 pieces of toast).</i>

❖ **2 or 3-Course meal (Two-course: either starter & main OR main & dessert)**

**Starter**

Please select **one** menu option for your group

Number	Item
5	Homemade Soup of the Day* with freshly baked roll
6	Little Spinach & Feta Filo Parcels with Babyleaf Salad & Tomato Chilli Jam
7	Pâté of the Day with Babyleaf Salad & Homemade Melba Toast

**Main Course**

Please select **one** menu option for your group.

Number	Item
8	Homemade Individual Pie** with Garlic Soufflé Mash & a Mélange of Seasonal Vegetables
9	Bacon-Wrapped Chicken Supreme filled with Boursin served with Garlic Soufflé Mash and a Mélange of Seasonal Vegetables
10	Hot Roasted Salmon Fillet with Crushed New Potatoes, Lemon & Dill Cream Sauce and a Mélange of Seasonal Vegetables
11	Roast of the Day (choose from Pork, Beef or Chicken) with Homemade Yorkshire Pudding, Roast Vegetables (Potato & Butternut Squash), Baby Peas & Homemade Gravy



## Dessert

Please select **one** menu option for your group (please note if you add Cheese & Biscuits or Coffee & Mints there is a supplementary charge).

Number	Item	Quantity
12	Lemon Posset with Whipped Cream, Raspberry Coulis & Fresh Raspberries	
13	Individual Toffee Pavlova with Old-fashioned Caramel & Whipped Cream	
14	Decadent Chocolate Mousse with Whipped Cream, Raspberry Coulis & Chocolate Cigarillo	
15	Oaty Apple Crumble with Vanilla Anglaise & Madagascan Vanilla Ice Cream* G/F	
16	A Selection of 3 Cheeses with Crackers & Grapes ( <b>£2.50 per person supplement or £6.50 per person if added as an additional course</b> )	
17	Cafetière Coffee, Tea & After Dinner Mints ( <b>£3.60 per person supplement</b> )	

### \* Soup of the day

We choose the finest ingredients to make each of our soups – if you would specifically like to request one of the flavours below, then please let us know. Otherwise, we will choose for you.

- ❖ **Spicy Butternut (with optional Coriander Cream) (vegetarian)**
- ❖ **Lentil & Sweet Potato (with optional Coriander Cream)**
- ❖ **Smokey Lentil & Chorizo (with optional Coriander Cream)**
- ❖ **Curried Parsnip & Roasted Garlic (vegetarian)**
- ❖ **Roasted Vine Tomato & Basil (vegetarian)**
- ❖ **Cream of Mushroom & Thyme (vegetarian)**

### \*\* Homemade Individual Pie of the day

All of our pies are made on the premises, from the shortcrust pastry to the fillings inside! We currently make the following varieties of pie. However, availability may depend on your society's group size. Please check with Shelley if you would like to know what flavours are available at the time of booking.

- ❖ **Steak & Guinness**
- ❖ **Coq au Vin (chicken, bacon & mushrooms gently braised in a red wine & herb sauce)**
- ❖ **Beef, Bacon & Red Wine**
- ❖ **Turkey, Bacon & Brie**
- ❖ **Cheese & Onion**

#### **PLEASE ASK ABOUT ALLERGENS**

Whilst every care is taken to avoid any contamination of our menu, we do handle gluten, egg, and other allergens. Please make us aware if you or any of your party has any severe allergies we should know of.

In some instances, we may be able to avoid allergens being used in certain recipes, so please feel free to ask our Chef if there are any special requirements you have.

All prices are inclusive of 20% VAT.