



The Manchester Golf Club Visiting Party Menu

Starters

- Soup of the day
- Chicken liver pate served with red onion marmalade and melba toast
 - Bury Black Pudding with Mustard Sauce
- Chicken and bacon Caesar salad served with herb croutons and shaved parmesan

Main Courses

- Pie of the day served with chips & peas
(Meat and potato, steak and ale, steak, red wine and mushroom, mince and onion, cheese and onion, chicken and mushroom or chicken and smoked bacon)
- Braised Beef with Shallots and Button Mushrooms served with Vegetables and Roast Potatoes
 - Chicken in a Mushroom Sauce, Potatoes and Vegetables
 - Lamb Hot Pot served with Vegetables
- Salmon in a Prawn and White Wine Sauce with Potatoes & Vegetables

Vegetarian Options are available on request

Desserts

- Caramelised Apple Crumble & Custard
- Homemade sticky toffee pudding served with caramel sauce and custard
 - Homemade Steamed Jam or Syrup Puddings and Custard
 - Individual strawberry Eton Mess
 - Assorted Cheesecake

Please select one choice from each course.

Please contact the House Manager Steven Flett on 07921 217696 at least one week prior to the event to organise your menu.

If you have any menu queries, please do not hesitate to contact either the Head Chef Michelle Billington or the House Manager.