



# Belton Park Golf Club



## 2021 Main Course Menu Selections

Hungry Golfer £13	Regular Options £10.50	Smaller Options £8.50
Roast topside of beef with Yorkshire pudding & all the trimmings	Steak & mushroom pie	Chicken in a mildly spiced tomato sauce with Mediterranean veg
Roast pork with apple sauce & stuffing	Beef Burgundy slowly cooked in red wine	Poached salmon with a white wine & cream sauce
Roast Gammon with roasted pineapple	Coq au Riesling for a change	Chicken mixed salad with Caesar dressing
Roast Turkey & all the trimmings	Pork casseroled in cider	Poached salmon served with salad & new potatoes
All served with roast potatoes, lots of vegetables & sauces	Lamb shank in a mint & rosemary gravy	Spinach, Prawn & avocado salad with new potatoes
	Chicken breast with sherry, mushroom & cream sauce	A selection of quiche served with salads & new potatoes or chips
	Fisherman's Pie – cooked in white wine sauce topped with mashed potato	Bacon, mushroom & red onion tart with salad & new potatoes
	Sunshine Mediterranean Wellington	Lincolnshire sausages with onion gravy served on a bed of mashed potato
	Sautéed Vegetable Lasagne with salad & crusty bread	Chickpea, spinach and sweet potato curry with rice (V)
	Beef Lasagne served with salad & crusty bread	Old fashioned Cottage Pie
	Chicken Korma (mild) with rice, poppadums & mango chutney	Served with potatoes and vegetables where appropriate
	Tex-Mex Chilli con Carne served with rice & sour cream	
	Thai Green curry and rice & poppadums	
	<b>Cold buffet</b> – Baked ham, topside of beef, homemade quiche, mixed green salad, & a selection of salads, new potatoes & crusty bread	



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## 2021 Starter and Dessert Selections

<b>Starters £4.50</b>	<b>Desserts £4.50</b>
Homemade soup with crusty bread	Old fashioned Apple crumble and custard
Ardennes pate with onion chutney, salad garnish and toast	Cheesecake of the day with berries and cream
Trio of melon with raspberry coulis	Seasonal Fresh fruit pavlova with cream
Classic Prawn cocktail with brown bread and wedges of lemon	Fresh Fruit salad and cream
Toasted goats' cheese on a bed of leaves and drizzled with sweet chilli sauce	Individual Chocolate mousse with shortbread biscuit
Toasted Bruschetta with grilled cherry tomato and balsamic vinegar	Lemon Tart with berries and cream
	Syrup sponge and custard
	Cheese & Biscuits with garnish and chutney