

Clubhouse1896

MATCHES & SOCIETY MENU 22 / 23

We look forward to giving you a warm welcome to The Ashley Wood Golf Club & Clubhouse 1896 bar & restaurant.

We hope to make your visit to The Ashley Wood Golf Club a memorable day.

Please use the following guidance to book with us.

- 1. Please choose 1 dish option from the relevant sections of our menu for your entire group.
 - 2. Please give your meal choice at least two weeks prior to your event, please either inform The Ashley Wood Golf Club General Manager or a member of our Clubhouse 1896 restaurant team to guarantee your menu choice will be available.
 - 3. Final numbers must be given to Clubhouse 1896 no later than 7 days before your event along with any dietary requirements.
- 4. We reserve the right to charge for any cancellations or for changes in guest dining numbers without the following notice

Less than 48hrs notice a charge of 50% of any cancellations Less than 24hrs notice a charge of 100% of any cancellations

Most of our meals can be made to suit special dietary requirements please just ask when booking

LIGHT BITES ON ARRIVAL - AVAILABLE UNTIL 5PM

Breakfast roll & filter coffee or tea £6

Fresh crusty roll with your choice of back bacon, cumberland sausage, fried eggs, or vegetarian sausage

Danish pastry with filter coffee or tea £4.50

Coffee & Tea with a selection of biscuits £2

BREAKFASTS - AVAILABLE UNTIL 12PM

Full English £11

2 Bacon, 2 sausages, 2 hash browns, grilled tomato, flat mushroom, 2 fried eggs, black pudding, beans, toast & tea or coffee

Traditional £8

Bacon, sausage, hash brown, 1/2 grilled tomato, flat mushroom, fried egg, beans, toast & tea or coffee

Vegetarian Breakfast £7

Vegan cumberland sausage, grilled tomato, flat mushroom, 2 hash brown, beans, fried egg, toast & tea or coffee

AFTERNOON TEA TREATS - AVAILABLE UNTIL 5PM

Fruit tea cake with jam & filter coffee or tea £4.50

Slice of cake with filter coffee or tea £4.95 (Choose 1 of either coffee & walnut, carrot, lemon drizzle or chocolate fudge)

> **Mini Afternoon Tea £7** Egg Mayonnaise sandwich with a fruit scone, cream & jam

Danish pastry with filter coffee or tea £4.50

LIGHT LUNCHES - AVAILABLE TILL 6PM

Ham, Egg & Chips £9

Home cooked ham, 2 fried eggs & skin on fries

Beef Chilli £10

Rice, tortilla chips & sour cream

Tandoori Chicken Curry £12.95

Rice, naan & mango chutney

Vegan Penang Curry £11.95 (V)

Rice, naan & mango chutney

Steak & Doombar Pie £11.95

Horseradish Mash, seasonal vegetables & gravy

Chicken & Mushroom Pie £10.95

Parsley buttered new potatoes, seasonal vegetables & gravy

Tandoori Vegetable Pie £10.95 (V)

Wilted spinach, Bombay potatoes, curry gravy

Trio of Sausages & Mash £11.95

1 pork & leek, 1 sweet chilli & 1 garlic & herb sausage, bubble & squeak potato cake, roasted vine cherry tomatoes & tomato & herb gravy

Beef Lasagne £11.95

Rich beef ragout, fresh lasagne sheets, 3 cheese sauce, dressed salad & garlic bread

Vegetable Lasagne £10.95 (V)

Chargrilled aubergine, peppers, courgettes, fresh lasagne sheets, 3 cheese sauce, dressed salad & garlic bread

Cheese & Bacon Burger £11.95

Beef patty, streaky bacon, cheddar, brioche bun, lettuce, tomato, onion, burger sauce, fries

Chicken Burger £12.95

Southern fried chicken breast, hash brown, cheddar, lettuce, red onion, tomato, sriracha mayo, brioche bun, fries

Vegetable Bajee Burger £12.95 (V)

Homemade spiced onion & vegetable Bajee burger, mixed leaves, mint yoghurt, mango chutney, bombay mix, brioche bun, fries

Selection of sandwiches & Skin on fries £7.50

Fresh Homemade Soup £6

1/2 crusty baguette & butter

Jacket Potatoes £8 (V)

Served with dressed salad & a selection of fillings

SET DINNER MENU - AVAILABLE FROM 12PM

2 COURSE £17 / 3 COURSE £23

STARTERS

Chefs Homemade Soup of the Day

1/2 crusty baguette (Choose from roasted vine tomato, carrot & coriander, chunky leek & potato, or mushroom)

Prawn Cocktail

Granary bread & butter

Homemade Chicken Liver Pate

Red onion & thyme chutney & toasted brioche

Wild Mushroom Tart (V)

Rocket, blue cheese & walnut dressing

Smoked Salmon Carpaccio

Beetroot, radish, rocket & horseradish cream

Confit Pork Belly

Asian slaw, sticky sesame glaze & Asian honey & soy sauce

MAIN COURSE

Classic Roast

Choose from either roast topside of beef, pork loin, turkey or gammon all served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Pan Seared Chicken Breast Creamy masala, wild mushroom & parsley sauce, gratinated potatoes & seasonal greens

Slow Roasted Belly Pork

Caramelised apple, wholegrain mustard mashed potato, Savoy cabbage, cider jus

Baked Salmon Fillet

Thai red curry sauce, sticky rice, green vegetable medley

Pan Fried Sea Bass Fillet

Warm Mediterranean potato, green bean & pepper salad Garlic & Rosemary Braised Lamb Steak

Gratinated potatoes & seasonal potatoes

Steak & Stilton Pie

Buttery mashed potatoes, seasonal vegetables, & gravy

Venison Steak

Dauphinoise potatoes, sloe gin & blackberry sauce & green beans

Sticky Chinese Pork Chop

Vegetable & noodle stir fry

Mediterranean Vegetable Tart (V)

Potatoes & vegetables of the day

Mushroom, Brie & Hazelnut Wellington (V)

Potatoes & Vegetables of the day

Vegan Penang Curry (V)

Rice, naan & mango chutney

DESSERTS

Apple, Blackberry & Vanilla Crumble

Crème anglaise

Salted Chocolate Caramel Torte

Buttery chocolate biscuit base, salted caramel, rich dark chocolate ganache & honeycomb ice cream

Sticky Toffee Pudding

Vanilla ice cream

Coffee Crème Brulee

Biscoff biscuit

Vanilla Cheesecake

Blueberry Sauce

Mango & Coconut Panna Cotta

Crushed pistachios

Lemon Posset

Crushed raspberries & crunchy crumble sprinkle

Black Forest Pavlova

Meringue base, chocolate whipped cream, black cherry compote & dark chocolate drizzle

Cheese & Biscuits (£3 supplement)

Grapes, celery & chutney

Warm Ginger & Pear Cake

Vanilla ice cream

Sherry Trifle

Berries, sponge fingers, strawberry jelly, custard, whipped cream & chocolate shavings

Caramelised Pineapple

Pineapple, buttery rum caramel & coconut ice cream

Fresh Fruit Salad

Fruit sorbet

Lemon Tart

Crushed raspberries & clotted cream

ALL 2 OR 3 COURSE MEALS ARE FINISHED WITH FILTER COFFEE & CHOCOLATE MINTS