



Formal Dining at Dunham Forest Golf & Country Club

Priced Per Person

Choose 1 from each section

Starters



- Homemade Seasonal Soup (Tomato and Basil, Leek and Potato, Butternut Squash and Sweetcorn, Vegetable, French Onion, Chilled Cucumber and Dill). All served with Freshly Baked Artisan Bread – £7.95
- Caprese Salad (Fresh Mozzarella, Vine Ripened Tomatoes, Hand Torn Basil and Olive Oil) served with Warm Focaccia Bread (V) – £9.50
- Chicken Liver Parfait served with Caramelised Onion Chutney and Warm Focaccia Bread – £9.50
- Smoked Salmon Dill Pickled Cucumber Capers and Horseradish Cream served with Warm Ciabatta Bread – £13.25
- Falafel Bowl (Falafel, Spinach, Hummus, Olives, Roasted Red Peppers topped with Pumpkin Seeds) served with Warm Pitta Bread and Chilli Sauce (VE) – £9.50

Mains

All served with Seasonal Vegetables



- Lemon Pepper Cod served with Roasted Baby Potatoes and Pea Shoots – £21.00
- Roast Supreme of Chicken with a White Wine, Dijon Cream Sauce with Sea Salt and Roasted Baby Potatoes – £19.80
- Roasted Sirloin of Beef served with traditional Yorkshire Puddings, Root Vegetables and Gravy – £21.50
- Roast Fillet of Beef with Oven Roasted Tomatoes, Stuffed Mushroom and Homemade Chips – £38.00
- Roast Salmon and Fennel served with Cannelloni Bean Mash – £21.00
- Honey Glazed Rack of English Lamb with Garlic and Rosemary Roast Potatoes – £33.50
- Roast Rump of English Lamb with Red Wine and Mint Jus, served with Garlic and Rosemary Roast Potatoes – £23.50
- Asparagus, Broad Bean and Roasted Garlic Risotto (V) – £18.30
- Brie and Beetroot Tart (V) – £18.30
- Mushroom Risotto (VE) – £18.30

Desserts



- Triple Chocolate Brownie, with Fresh Raspberries, Vanilla Bean Ice Cream and Warm Chocolate Sauce – £9.50
- Bread and Butter Pudding served with Crème Anglaise and Ice Cream – £9.50
- Sticky Toffee Pudding served with Toffee Sauce, Vanilla Ice Cream and Honeycomb – £9.50
- Chocolate Mousse served with Salted Caramel Sauce with Honeycomb – £9.50
- Vanilla Cheesecake served with Raspberries and Raspberry Ripple Ice Cream – £9.50
- Crème Brûlée served with Fresh Raspberries and Homemade Shortbread – £9.50
- Eton Mess with Fresh Strawberries, Hand-Whipped Cream and Meringue – £9.50
- Trio of Ice Cream with Pompadour Wafer – £7.00
- Sharing Cheese Board – Mature Cheddar Cheese, Stilton, Brie and Local Cheshire, served with Crackers, Grapes, Celery and Onion Chutney (serves 8) – £69.95
- Seasonal Fresh Fruit Platter (serves 8) – £30.00

Add Tea and Coffee for £3.00