

Clubhouse1896

MATCH & SOCIETY MENU 2024

We look forward to welcoming you to The Ashley Wood Golf Club.

We hope to make your golf day a memorable event.

Please follow the following guidelines to help us ensure that your golf day runs as smoothly as possible, allowing you to just sit back and enjoy your golf day and relax.

- 1. Please choose only 1 dish from the relevant sections of our menu for your entire group.
- 2. Menu choice must be given at least two weeks prior to your event.
- 3. Final numbers must be given no later than 7 days before your event along with any dietary requirements.

4. We reserve the right to charge for cancellations. Less than 48hrs notice a charge of 50% of any cancellations Less than 24hrs notice a charge of 100% of any cancellations

Prices

Breakfast Options

Bacon / Sausage or Egg Roll with Filter Coffee or Tea £7.00 each

Full English Breakfast with Filter Coffee or Tea

1 Sausage, 2x Bacon, 1x Hash Brown, ½ Grilled Tomato, Flat Mushroom, Fried Egg, Beans & Toast £10 each

Light Bite Option

Filter Coffee or Tea with a Slice of Cake or Teacake (Only available until 5pm) £5 each

> Sandwich Selection with Crisps £8 each

Jacket Potato with a Choice of Filling (Only available until 5pm) £8 each

Lunch / Dinner Options

Menu 1 - 1 Course Main Meal (Only available until 5pm)

£13.00 each

Menu 2 – 2 Course Dinner £18.00 each

Most of our food can be made to suit dietary requirements please speak to a member of our team who will be happy to help.

<u>Menu 1 – Main Meal Options</u> <u>Available until 5pm</u>

Gammon, Egg & Chips

8 oz Gammon Chop, 2 Fried Eggs, Skin on Fries & Peas

Chicken or Vegetable Curry

Rice, Naan Bread & Mango Chutney

Sausage & Mash

Trio of Cumberland Sausages, Wholegrain Mustard Mashed Potato, Onion Gravy & Peas

Chicken & Mushroom Pie

Buttered Mashed Potato, Seasonal Vegetables & Gravy

Cheese & Bacon Burger

8oz Beef Patty, Smoked Bacon, Cheddar, Toasted Bun, Lettuce, Tomato, Burger Sauce, Fries

Vegetable Burger (V)

Vegetarian Burger Patty, Cheddar, Toasted Bun, Lettuce, Tomato, Burger Sauce, Fries

Beef or Vegetable Lasagne

Dressed Salad & Garlic Bread

Menu 2 – 2 Course Dinner

Main Dishes

Roast Topside of Beef

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Gravy

Roast Loin of Pork

Sage & Onion Stuffing, Crackling, Roast Potatoes, Seasonal Vegetables & Gravy

Pan Seared Chicken Breast

Red Wine, Smoked Bacon & Mushroom Sauce, Gratin Potato & Seasonal Vegetables

Garlic & Herb Marinated Pork Steak

8oz Marinated Pork Steak, Wholegrain Mustard Mashed potato, Honey & Mustard Sauce, Tenderstem Broccoli

Pan Fried Sea Bass Fillet

Warm Mediterranean potato, green bean & pepper salad

Steak & Guinness Pie

Buttery mashed potatoes, seasonal vegetables, & gravy

Brie, Beetroot & Chutney Tart (V)

Potatoes & Vegetables of the day

DESSERTS

Apple, Berry & Crumble

Custard

Sticky Toffee Pudding

Vanilla Ice Cream

Crème Brulee Cheesecake

Raspberry Compote

Lemon Posset

Crushed raspberries & crunchy crumble sprinkle

Warm Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream

ALL 2 COURSE MEALS ARE FINISHED WITH FILTER COFFEE & CHOCOLATE MINT