

# 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, ½ 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

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# **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

½ crusty baguette & butter

# **Jacket Potatoes £8 (V)**

Served with dressed salad & a selection of fillings

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# **SET DINNER MENU - AVAILABLE FROM 12PM**

2 COURSE £17 / 3 COURSE £23

# **STARTERS**

# **Chefs Homemade Soup of the Day**

½ crusty baquette

(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

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