



## **Royal Cinque Ports Golf Club**

**Menu option 3**

**£ 35.00 per head**

**Please choose one option from each course**

### **Starters**

*Crispy duck & watercress salad with coriander, soy & sesame seeds dressing*

*Cajun chicken kebabs with a mango and kiwi salsa and crispy leaves*

*Red mullet soup with herbs and spices, coriander and rouille*

*Marinated salmon "Mediterranean" style, extra virgin olive oil and balsamic glaze*

*Glazed pears with Dolcelatte, rocket, Authentic Parma ham and balsamic glaze*

### **Main Course**

*Fillet of Cod with a mustard, tomato and herb crust, braised leeks and broad beans, creamy mash and veal jus with balsamic vinegar*

*Roasted Guinea fowl on parsley mash, shallots, mushrooms and bacon and a rich red wine jus*

*Slow roasted shoulder of lamb served with bubble & squeak, asparagus & rosemary jus*

*Topside of Scottish beef served with roasted potatoes and parsnips, green peppercorn sauce*

*Roasted breast of duck with a black cherry sauce, potato tartlet, buttered cabbage*

### **Dessert**

*Crème Brulee of Earl grey tea With Chocolate fondant and raspberries*

*Rich chocolate mousse served with a confit of orange and Grand Marnier syrup*

*Mascarpone lemon cheese cake with homemade biscuits*

*Pineapple with basil, almond cream, red fruit compote and ice lolly*

*Charlotte of mango and passion fruit served with orange syrup*