



## **Royal Cinque Ports Golf Club**

**Menu option 4  
£ 40.00 per head**

**Please choose one option from each course**

### **Starters**

*Grilled scallops with avocado & pumpkin salad, zest of lemon & cream of goose liver pate*

*Lobster bisque with brandy cream and poppy seed puff pastry straws*

*Double baked wild mushroom soufflé with a watercress and rocket salad, chive mayonnaise*

*Beef carpaccio with crispy mixed leaves, parmesan and extra virgin olive oil*

*Ballotine of smoked salmon and prawns served with bread croutons and Mediterranean dressing*

### **Main Courses**

*Fillet of beef "En Croute" served with fondant potatoes, glazed carrots, tied French beans, broccoli and a Madeira and red wine jus*

*Rack of lamb served with fondant potatoes, buttered courgette, wilted spinach and compote of tomato*

*Medallion of venison served with smoked bacon, red cabbage, potato croquettes and Bordelaise sauce*

*Lemon sole on fennel mash, citrus butter sauce and mirepoix of vegetable*

*Fillet of sea bass on a chestnut mushroom and parsley risotto and champagne butter sauce*

### **Desserts**

*Strawberry mascarpone "Deluxe" with mint and yoghurt crumble*

*Parfait of old Port served with home made short bread and Port syrup*

*Warm goats cheese and fig tart served with a red wine and balsamic glaze*

*Strawberry and white chocolate mille feuille*

*Lemon thyme pannacotta and raspberry granite*