



West Midlands Golf Club



# Gold Menu 2018

This menu is available in the Lake at Barston Restaurant for parties of over 10 people.  
Prices quoted include VAT. Service charge is at your discretion on the day.  
Please advise us of any allergies so that we are aware of your requirements.

Pre order preferred, larger parties pre order essential

3 Courses £25.00  
2 Courses £21.00

Homemade Soup of the Day (v, gf) with Bread Roll (v)

Panko Crumbed Calamari Rings with an Oriental Salad & Garlic Mayonnaise

Trio of Melon with Mixed Berries and Champagne Sorbet (vg, gf)

Asparagus Spears wrapped in Mozzarella & Prosciutto  
with mixed leaves and Balsamic glaze (gf)

Seafood Salad of Prawns, Crayfish and Smoked Salmon with Marie Rose Sauce (gf)

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Chicken Breast with a Brandy & Wild Mushroom Sauce with New Potatoes & Vegetables (gf)

Grilled Lemon Sole Fillet with a Dill Mash, Green Beans and Crayfish Sauce (gf)

Grilled Salmon Fillet, with Baby Potatoes, Green Beans and a Dill & Chardonnay Sauce (gf)

Beef Fillet Medallions, with Dauphinoise Potatoes, Vegetables & Wholegrain Mustard Sauce (gf)

10oz Sirloin Steak (served Med) with Chips, Garnish and a Red Wine Sauce (gf)

Braised Lamb Shank with Mashed Potatoes, Vegetables and Cranberry & Mint Gravy (gf)

Goats Cheese En Croute with Ratatouille (v, gf)

Bell Pepper stuffed with Mediterranean Vegetables served with Pesto New Potatoes (vg, gf)

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Belgian Apple Pie with Custard (v)

Homemade Profiteroles & Chocolate Sauce (v)

Exotic Fruit Salad (v, gf) with Pouring Cream (gf)

A Selection of British Cheeses with Biscuits, Grapes & Celery

Eton Mess Ice Cream Sundae (v, gf)

(vg) - Vegan (v) - Vegetarian (gf) - Gluten Free