



West Midlands Golf Club



Gold Menu 2022

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.

(vg) - Vegan (v) - Vegetarian (gf) - Gluten Free (cn - contains nuts)

Allergy information available on request.

3 Courses £28.00

2 Courses £24.00

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

Panko Crumbed Brie with a Cranberry & Apple Salsa and mixed leaves (v)

Rose of Honeydew Melon, with fresh berries and Champagne Sorbet (vg, gf)

Buffalo Mozzarella and Plum Tomato Salad with Pesto Chutney (v)

Creamy Garlic Mushrooms with Chives and Toasted Brioche (v)

Seafood Platter; Prawns, Crayfish and Smoked Salmon (gf) served with Buttered Brown Bread

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Roasted Chicken Breast, Red Wine & Rosemary Sauce with New Potatoes & Vegetables (gf)

Grilled Salmon Fillet, with Lemon Butter, served on a bed of Herb Mash with vegetables (gf)

Fillet of Beef Stroganoff served with Braised Rice (gf)

Breaded Chicken Kiev stuffed with Garlic Butter with Cous Cous and Side Salad

8oz Sirloin Steak (served Med) with Chips, Garnish and Pink Peppercorn Sauce (gf)

Braised Lamb Shank with Pomme Pureé, vegetables and Mint Jus (gf)

Linguine Pasta in a Courgette, Tomato and Basil Sauce with Paresan Shavings (v)

Malaysian Sweet Potato, Chickpea and Spinach Curry served with Rice (vg, gf)

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Belgian Apple Pie with Custard (v, cn)

Strawberry and White Chocolate Cheesecake with Strawberry Ice Cream (v)

Chocolate Fudge Brownie Ice Cream Sundae (v)

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

A Selection of British Cheeses with Biscuits, Grapes & Celery