

Bakewell Golf Club - Lunch Selector
Starters

*Tuscan Tomato & Basil Soup
topped with granary croutons*

*Creamy Potato & Double Gloucester Soup
topped with chopped spring onions*

*Smoked Salmon & Prawn Timbale
with citrus dressing & granary bread*

*Chilled Gallia Melon Rose
with wild berry compote & refreshing sorbet*

*Duck & Orange Pate
on a bed of leaves with Apple & Ale chutney & Melba toast*

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*Bakewell Golf Course – Lunch Selector*  
*Main Course*

*Supreme of Chicken wrapped in bacon  
on a bed of gratin potato, with a pancetta & leek sauce*

*Oven baked Topside of Beef  
with Yorkshire Pudding & a roasted shallot & claret jus*

*Roasted Loin of Pork  
with a sage seasoning and rich cider gravy*

*Roasted Cod Loin Wrapped in Smoked Salmon  
with a prawn & citrus butter glaze*

*Mushroom Brie & Cranberry Wellington  
with a tomato & basil sauce*

*Goats Cheese & Caramelised Red Onion Tarte  
with a tomato & basil sauce*

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All served with a panache of fresh vegetables & Roast and New potatoes.

Bakewell Golf Course – Lunch Selector
Desserts

*Individual Lemon Meringue Pie
topped with vanilla ice cream*

*Forest Fruits Cheesecake
with fresh berries & ice cream*

*Vanilla Panna Cotta
topped with Winter berries*

*Individual Chocolate Praline Truffle
with a red berry coulis*

*Glazed Crème Brulee
topped with clotted cream & fresh raspberries*

*A Selection of English & Continental Cheese
with celery, grapes & savoury biscuits*