

# Golf Society Menu 2025

<b>Breakfast Options</b>	<b>£</b>
Smoked Bacon Bap	<b>£5</b>
Cumberland Sausage Bap	<b>£5</b>
9 Hole English Breakfast: 1 Sausage, 2 Rashers Bacon, Baked Beans, Baked Tomato, Hash Brown and Fried Egg, Toast and Butter	<b>£11.50</b>
18 Hole English Breakfast: 2 Sausages, 2 Rashers Bacon, Baked Beans, Baked Tomato, 2 Hash Browns, 2 Fried Egg, Mushrooms, Toast and Butter	<b>£14</b>
Vegetarian Breakfast can be arranged prior to attending	<b>£12.50</b>
Refillable Tea and Filter Coffee	<b>£2</b>

<b>Lunch or Early Dinner Options</b>	
A Round of Sandwiches (selection of flavours) with Sharing Bowl of Chips	<b>£7.50</b>
A Round and a Half of Sandwiches (selection of flavours) with Sharing Bowl of Chips	<b>£10</b>
Traditional Cornish Pastie with Chunky Chips and Beans	<b>£9</b>
Our Ham and Mature Cheddar Warm Baked Sour Dough Baguette with Skinny Fries	<b>£9</b>
Home Honey Glazed Ginger Beer Ham, Fried Egg, Chunky Chips, Crusty Bread and Butter	<b>£12.50</b>
Wholetail Breaded Scampi, Sea Salt Skinny Fries and Peas with Tartare Sauce	<b>£14</b>
4 oz Cheese and Bacon BBQ Beefburger in a Brioche Bun, Skinny Fries and Coleslaw	<b>£15</b>
Cottage Pie with Seasonal Vegetables and Gravy	<b>£14</b>
Dingley Dell Pork Sausage Toad in The Hole, Creamy Mash, Onion Gravy and Peas	<b>£14.50</b>
Lasagne, Chips and Chef's Dressed Salad	<b>£14</b>

<b>Dinner - Starters</b>	
Homemade Soup (your choice) served with Ham and Cheese Toastie	<b>£7.50</b>
Homemade Chicken Liver and Orange Pate, Chunky Bread, Salad and Chutney	<b>£8</b>
Tandoori Chicken Salad, Charred Pineapple, Masala Onions and Mint Raita	<b>£9.50</b>
Creamy Garlic Mushrooms on Toasted Brioche	<b>£8</b>
Roasted Beetroot and Goat's Cheese Salad with a Rocket and Balsamic Dressing	<b>£9</b>
Smoked Salmon and Prawn Cocktail with Brown Bread and Butter	<b>£10</b>
Smoked Haddock Eggs Benedict	<b>£10</b>
English Breakfast Salad	<b>£10</b>

<b>Dinner – Main Course</b>	
All served with a selection of seasonal vegetables	
Plated Roast Dinner with all the accompaniments - choose one meat from: Beef, Pork or Turkey (All diners to have the same)	<b>£19</b>
2 Meat Carvery with all the accompaniments - choose which meat from: Beef, Pork, Ham or Turkey (Minimum 25 golfers)	<b>£20</b>
Chicken, Leek and Smoked Ham Filo Topped Pie with Herb Buttered New Potatoes	<b>£17</b>
Roast Chicken Breast, Sauce Forestiere with Thyme Roasted New Potatoes	<b>£16.50</b>
Steak and Suffolk Ale Pie with Mustard Mash	<b>£18</b>
Lamb Navarin with Rosemary Dumplings, Buttered New Potatoes	<b>£19</b>
Mango Glazed Chicken Breast on Muddled Potatoes and a lightly Curried Coconut Sauce	<b>£16</b>
Salmon, Chive Cream Cheese en Croute with Herb Buttered New Potatoes and Herb Fish Cream Sauce	<b>£19</b>
Doom Bar Beer Battered Cod Fillet with Chips, Peas and Tartare Sauce	<b>£14</b>
8oz Sirloin Steak with Garlic Baked Mushrooms and Tomato, Chunky Chips and Pepper Sauce	<b>£30</b>
Crispy Roast Porchetta with Cider Gravy and Apple Ecrosse Potato	<b>£16</b>

<b>Desserts</b>	
3 Ball English Handmade Ice Cream Selection with Wafer Cigars and Toppings	<b>£7.50</b>
Seasonal Crumble served with Custard and Ice Cream	<b>£8</b>
Fruit Salad Twille Basket with Vanilla Ice Cream	<b>£8</b>
Treacle Tart Topped with Rhubarb and Custard Ice Cream Sauce Anglaise	<b>£8.50</b>
NY Baked Cheesecake with Compote of Sour Cherries and Cherry Swirl Ice Cream	<b>£8.50</b>
Steamed Jam Sponge Pudding with Custard and Ice Cream	<b>£8.50</b>
Warm Chocolate Brownie with Salted Caramel Ice Cream and Warm Chocolate Sauce	<b>£8.50</b>
Sticky Toffee Pudding with Ice Cream and Butterscotch Sauce	<b>£8.50</b>
Lemon Meringue Pie with Raspberries	<b>£8.50</b>
Red Berry Pavlova Pillows	<b>£8.50</b>
European Cheese Board, Fruit, Chutney and Biscuit Selection	<b>£9</b>

A Choice of Filter Coffee or Tea	<b>£2</b>
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Any vegetarians, vegans, dietary requirements, or allergens will be catered for separately. Please contact Julie or James at the addresses below. Also, if you have an idea of something you would like, not listed above, please do not hesitate to contact our chef, James, to discuss it further.

Chefs: [jamesoxley@frintongolfclub.com](mailto:jamesoxley@frintongolfclub.com)

Beth Keen (Office): [office@frintongolfclub.com](mailto:office@frintongolfclub.com)

We look forward to welcoming you to Frinton.