



Veterinary Golfing Society Menu

18th September 2019



MAINS

100z Rib-Eye Steak asparagus, wild mushroom, chips, sauce

Wild Mushroom, Garlic, Pea Risotto topped with parmesan & herb oil

Chicken Supreme carrot puree, carrot crisps, buttered fondant potato, bacon powder, thyme jus

Parma Wrapped Hake Biarritz potatoes, duo of pesto, balsamic

Peppered Pork Chop wholegrain mustard mash, bell pepper cream

DESSERTS

White Chocolate Cheesecake, strawberries & fresh cream

Raspberry & Vanilla Crème Brulee & Ice-Cream

Sticky Toffee Pudding & Ice-Cream

Hot Apple Crumble & Custard

Eton Mess

Tea & Coffee

£20pp / £25pp Steak