

# 7 APRIL 24

## SUNDAY LUNCH MENU

### STARTING NIBBLES

MIDDLE EASTERN FLAT BREAD WITH RED PEPPER AND HARISSA HUMUS £4

MARINATED OLIVES £3

HOMEMADE SOURDOUGH BREAD AND SALTED BUTTER  
£2 PER PERSON

### MAINS

TRADITIONAL ROAST DINNER

SIRLOIN OF BEEF, CHICKEN OR VEGAN NUT ROAST  
SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES,  
YORKSHIRE PUDDING & GRAVY

LEMON SOLE

SERVED WITH PURPLE SPROUTING BROCCOLI, ROASTED  
CAULIFLOWER PUREE & PARMESAN POTATOES

WILD MUSHROOM, CHESTNUTS, CARAMELISED ONIONS & GOATS  
CHEESE WELLINGTON SERVED WITH GREENS

### DESSERT

FRUIT CRUMBLE WITH CUSTARD

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM

CHEESE BOARD

### 2 COURSE LUNCH

**MEMBERS £23 VISITORS £25 CHILDREN £12**

**(FOOD ALLERGIES AND DIETARY REQUIREMENTS CAN BE ACCOMMODATED)**

**CHILDREN'S MENU AVAILABLE**

Bookings: [events@goringgolf.co.uk](mailto:events@goringgolf.co.uk)

