



CITY OF NEWCASTLE  
GOLF CLUB

# SUNDAY LUNCH

1 COURSE £11.95, 2 COURSE £15.50, 3 COURSE £18.50  
CHILDS PORTION £5.00

## ENTREES

CHEF'S HOMEMADE SOUP OF THE DAY WITH MALTON BLOOMER BREAD

SMOKED SALMON SERVED WITH CUCUMBER RELISH, CRAYFISH MAYO & GRANARY FINGERS

WHIPPED BLUE CHEESE SERVED WITH A SALAD OF PICKLED YOUNG VEGETABLES & WALNUTS

BUTTERED CHICKEN LIVER PARFAIT, COX'S APPLE & SAFFRON  
CHUTNEY & TOASTED SOURDOUGH

## MAINS

ROAST STRIP LOIN OF BEEF SERVED WITH DUCK FAT, ROAST POTATOES,  
YORKSHIRE PUDDING & RED WINE JUS

BREAST OF CHICKEN MARINATED FOR 24 HOURS IN ROASTED LEMON & THYME,  
SERVED WITH DUCK FAT POTATOES & GRAVY

ROAST BELLY PORK WITH APPLE SAUCE, DUCK FAT POTATOES & GRAVY

LENTIL & NUT SHEPHERDS PIE SERVED WITH BABY VEGETABLES & CREAMED POTATO

*ALL MAINS SERVED WITH FRESH SEASONAL VEGETABLES*

## DESSERTS

STICKY TOFFEE PUDDING, & BUTTERSCOTCH, SERVED WITH VANILLA ICE CREAM

ETON MESS SERVED WITH BERRIES, MERINGUE, COULIS & CHANTILLY CREAM

CHEESECAKE OF THE DAY SERVED WITH FRESH BERRIES & CHANTILLY CREAM

SELECTION OF REGIONAL CHEESE & BISCUITS (£2 SUPPLEMENT)

*Gluten & dairy free options available. For further allergen information please ask a member of our team. Please note that all items are produced in an environment that contains all 14 allergens.*