

## DINSDALE GOLF CLUB



### SUNDAY LUNCH

3 COURSES - 32

#### TO START

Cheddar Cheese & Gruyere Souffle, Parmesan Cream Sauce	9
Black Pudding Scotch Egg, Curry Mayo, Pancetta Crisp	8.5
King Prawns, Confit Garlic & Coriander Butter	9.5

#### MAINS

*Served with Roast Potatoes, Seasonal Veg, Yorkshire Pudding & Gravy*

Slow Cooked Sirloin of Beef (Served Pink)	22
Roast Pork Loin, Crispy Crackling	19.5
Herb Fed Chicken Breast	19
Mushroom, Brie & Spinach Wellington	19

#### SIDES

Cauliflower Cheese	5.5
Pigs in Blankets	5.5

#### DESSERT

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	8
Dark Chocolate Ganache, Cherry Gel, Kirsch Cherries, & Vanilla Cream	8
Baked Basque Cheesecake, Raspberry Compote	8.5

For any allergies please make a member of staff aware and we will ensure the Chef is able to cater for your needs.

A Service charge of 10% is applied to the bill. All gratuities go directly to staff. Thank you.