



Our aim is to ensure your visit to Fairhaven Golf Club is special and accordingly a warm welcome awaits your arrival.

We pride ourselves on offering good quality service and food from the moment you arrive to the time you leave.

The menu below is a sample of the dishes we can prepare for you. We have a wide selection of exciting, traditional and unique menus which range from a healthy breakfast through to a formal dinner. We always try to source our produce locally and only ever use the best quality available. We can cater for any dietary requirements or special requests to suit your needs. Please do not hesitate to ask and a menu bespoke to you can be prepared.

Thank you for your custom and we look forward to welcoming you on the day.

Ian Barclay

Food & Beverage Manager

All members of the party must partake of the same menu choices.

Special dietary requirements can be catered for by arrangement.



'Braid' Golf Day - Menu 2011

Breakfast -

- Tea or Coffee
- Bacon **or** Sausage Roll

Three rashers of lean back bacon or sausages served on a soft white roll

(Note: numbers for each choice must be booked prior to arrival or only bacon will be available)

Extras

- Egg, Tomato, Mushrooms, Hash-brown £0.75 each
- Full English Breakfast; £3.95
Fried egg, sausage, bacon, black pudding, beans & tomato served with toast
- Homemade Biscuits £0.70
- Toasted Teacake £0.70

Light Lunches -

- Soup & Sandwiches

A bowl of the chef's freshly prepared seasonal soup, served with a round of mixed sandwiches

Extras

- Chips £1.55
- Chef's Special Lunch £2.95
A seasonal hot main course of the Chef's choice served with appropriate accompaniments
Example: Lasagne, Meat Pie, Chicken Hot-pot, Fish Pie
- Ploughman's Lunch £2.25
A healthy wedge of mature farmhouse white cheddar cheese, served with a dressed salad garnish, several pickles and a crusty roll



Evening Meals -

Starters

Note: please choose any **ONE** starter

- **Chef's Home-made Soup of the Day with Farmhouse Bread**
- **Chicken liver Pate with Toast & Mixed Leaves**
A rich chicken liver and herb pate, served with warm wholemeal toast and a dressed salad garnish
- **Garlic Mushrooms served on French Bread & Salad Leaves**
Mushrooms cooked in garlic bound in a cream sauce served on a toasted slice with a mixed leave garnish
- **Prawn Salad with Red Chili & Lime Dressing**
Prawns drizzled with a lime & chili dressing served with a salad garnish & brown bread
- **Sliced Melon with Seasonal Fruit**
Melon slices stacked with seasonal fruit drizzled with fruit coulis

Main Courses

Note: please choose any **ONE** Main Course

- **Garlic Cheese stuffed Chicken Breast**
with a Creamy Garlic Sauce, wrapped in Streaky Bacon.
- **Meat & Potato Pie**
Slow cooked meat with onions & potato encased with traditional shortcrust pastry
- **Chicken & Mushroom Pie**
Pieces of meat cooked with mushrooms encased in a shortcrust pastry
- **Rich Lamb, Rosemary and Red Wine Casserole**
Lamb slow cooked with root vegetables & herb dumplings
- **Salmon Fillet**
Salmon fillet, oven roasted, napped with a parsley & dill cream white wine sauce
- **Steak 'n' Kidney Pudding**
Pieces of steak & kidney, encased in suet pastry and served with homemade gravy



Carvery

£2.00 extra per person

Carved Meats

*Note: Choose any **two***

**Roast Topside of Beef, Roast Loin of Pork,
Honey Roast Ham, Roast Turkey
Chicken Breast in a mushroom Sauce**

Served with traditional accompaniments - Yorkshire Puddings, Bacon rolls etc.

**Cauliflower Cheese, Carrot & Swede Mixed,
Parsnips & Green Cabbage
Roast & New Potatoes**

Grill Menu

£3.75 extra per person

All Grill Meals are cooked to your liking and are accompanied with: -
Onion rings, Tomato, mushrooms & chips

A pepper sauce can accompany the steak @ 50p extra

Fairhaven Mixed Grill

Prime 6 oz Rump Steak, Gammon, Lamb chop, Sausage, Kidney, Black Pudding & Fried Egg

10 oz Sirloin Steak

12 oz Rump Steak

12oz Gammon Steak

served with fried egg or pineapple



Desserts

Note: please choose any **ONE** item from our Homemade Desserts

- **Treacle Suet Pudding**
Served with a light custard
- **Apple and Fruits of the Forrest Crumble**
served hot with custard
- **Deep filled Cherry Pie**
Sweet shortcrust pastry filled with cherry pie filling served with custard
- **Chocolate Bread & Butter Pudding**
Bread and butter pudding cooked with chocolate infused egg custard served with cream
- **Banoffee Pie served with Double Cream**
Ginger biscuit base topped with a toffee & banana filling and cream
- **Chocolate Profiteroles**
Served with hot chocolate sauce & extra Double Cream
- **Fresh Fruit Salad**
Seasonal fruits in a light sugar syrup served with fresh pouring cream

Extra

- **Cheese & Biscuits** **£2.50**
Selection of English Cheeses
served with celery and savoury biscuits

To Finish
Fresh Filter Coffee with Cream

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