



Sandiway Golf Club Limited

The Clubhouse
Chester Road
Sandiway
NORTHWICH
CW8 2DJ

Sandiway Golf Catering Society Menus

On arrival

Champagne breakfast

Home cured ham on a toasted English muffin with a poached egg and hollandaise sauce

Or

Bacon, sausage and egg with sauté potatoes, tomato and toast

Served with a glass of champagne

Other breakfast items

Bacon bap with homemade tomato sauce

Coffee or tea with biscuits

Bacon, sausage and egg with sauté potatoes, tomato and toast

Croissant and pain au chocolat with jam

Lunch Menu

Selection of sandwiches and a bowl of homemade soup

Cottage pie and braised red cabbage

Ploughman's salad

Hand cut chips

Evening Meal Menu Option A

Starters

Homemade soup with bread roll

Chicken liver and brandy pate with toast

Mushroom croustade

Button mushrooms cooked in garlic cream and herbs, served on garlic bread

Grilled Bury black pudding bacon and sauté potato salad with mustard vinaigrette

Main courses

Slow braised British beef

With root vegetables, mushrooms, new potatoes and a rich red wine gravy

Herb crusted salmon steak

With a lemon butter sauce and new potatoes

Sandiway cheeseburger

Homemade burger topped with mature cheddar cheese in a toasted bun with hand cut chips, salad and coleslaw

Curried chicken breast with a spicy coconut and coriander sauce, rice and poppadoms

Beef and mushroom pie with chips

Sweets

Sticky toffee pudding with toffee sauce

Apple crumble and custard

Fresh fruit salad and cream

Coffee or tea

Evening Meal Menu Option B

Starters

Homemade soup with bread roll

Grilled goats cheese salad with toasted pine kernels and herb oil

Smoked salmon and smoked trout terrine with sour cream and chive dressing

Leek, ham and brie cheese tart with homemade chutney

Main courses

Sautéed chicken breast with a mushroom, tarragon and white wine cream

Slow braised leg of lamb

On champ mash with braised red cabbage and a rosemary, redcurrant and red wine gravy

Cod steak

On shredded vegetables with new potatoes and parsley cream sauce

Crispy roast loin of pork

On roast vegetables with roast potatoes and cider gravy

Sweets

Sticky toffee pudding with toffee sauce

Chocolate brownie with chocolate sauce

Butterscotch profiteroles with cream

Selection of British cheeses

Coffee or tea

Evening Meal Menu Option C

Starters

Homemade soup with bread roll

Confit duck leg on a cherry tomato chutney with balsamic dressing

Tandoori king prawns and Bombay potato salad

Thai style crab cakes with sweet chilli dressing and wasabi coleslaw

Main courses

Entrecote au poivre

Fully trimmed sirloin steak with a cracked black peppercorn, mushroom, red wine and cream sauce served with thick chips and steamed vegetables

Fillets of sea bass

On shredded vegetables with saffron sauce and new potatoes

Roast rump of lamb

On bubble and squeak mash with redcurrant and red wine gravy

Sweets

Please choose any sweet from menu A or B

To finish

A selection of British cheeses with crackers and fruitcake

Coffee or tea

Wines for Visiting Parties

The following wines, offered to visiting parties, with a 10% discount are available if ordered prior to the visit.

RED WINE

Palandri Estates Cabernet Sauvignon (Australia)

Crystal Brook Shiraz (Australia)

WHITE WINE

Palandri Estates Chardonnay (Australia)

Crystal Brook Chardonnay (Australia)

Please pre-book your wines when confirming your menu choice.