

3 course meal* @ £28.00 (includes coffee) ☐

** Please select one option ONLY for each course*

2 course meal @ £25.00 (includes coffee)** ☐

*** Please select one option ONLY for each course. Starter & main OR main & dessert
Vegetarian options available - contact the office for choices.*



TO START

Seasonal Soup ☐
with a crusty roll

Ham and Cheddar Croquettes ☐
with piccalilli relish and salad

Chicken Liver Parfait ☐
with spiced apple chutney and melba toast.

Creamy Garlic Mushrooms ☐
served on toast

Deep Fried Brie ☐
with cranberry sauce & garnish

Thai Fishcakes ☐
with spring onion and cucumber, tomato and chilli salad

CATERING T&C's

- 1. Please note if your numbers drop 48 hours prior to your visit and you haven't informed the office we will have to charge you for the pre-ordered food in full.**
- 2. Lunch Menu only available until 4.30pm.**
- 3. A minimum number of 16 required for all meal bookings after 4.30pm. A supplementary charge will apply for numbers below 16 for catering after 4.30pm.**
- 4. Please contact the Secretary's Office directly for any allergen advice or special dietary requirements.**

*Lamberhurst Golf Club makes every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. There is a possibility that manufacturers of the commercial foods that we use could change the formulation at any time, without notice.
If you have any food allergies or intolerances please advise our waiting staff or management team on duty.*

DINNER MENU

The Club Roast:

all served with roast potatoes and fresh seasonal vegetables. Choose from:

Roast Chicken ☐

with sage and onion stuffing.

Roast Shoulder of Pork ☐

with apple sauce.

Roast Beef (£2 supplement pp) ☐

with Yorkshire pudding and horseradish sauce.

Pan Seared Coley ☐

served with crushed new potatoes, grilled Mediterranean vegetables and a harissa dressing.

Steak, Mushroom & Ale Pie ☐

thick diced, slow cooked, chuck steak, mushrooms & ale inside our short crust pie served with seasonal vegetables.

Chicken, Ham & Leek Pie ☐

chicken, leek and diced ham in a shortcrust pie with mixed seasonal vegetables and mash.

Hunters Chicken ☐

chicken wrapped in bacon with melted cheese and barbeque sauce served with sautéed potatoes & seasonal vegetables

Chef's Homemade Fish Pie ☐

served with seasonal vegetables.

TO FINISH

Seasonal Fruit Crumble ☐

served with custard or ice cream.

Sticky Toffee Pudding ☐

with a toffee sauce and vanilla ice cream.

Lemon Cheesecake ☐

served with a fruit compote..

Eton Mess ☐

chewy meringue shell, double cream with mixed berries and berry coulis.

Lemon Possett ☐

with shortbread biscuit.