



Heswall Golf Club

Society Menu 2022

As a private members club we can offer an excellent range of food, beverages and service. Our hospitality team will be able to assist you in planning a menu tailored to your choice for breakfast, lunch or dinner.

We hope you have a pleasant visit

Dietary Notice: as you make your choices from our menu of fresh home-cooked food please feel free to let us know of any dietary requirements you may have - our chefs can offer Vegan , Vegetarian and Gluten-Free alternatives for every selection.

Breakfast Menu

(Prices inclusive of tea and coffee)

Bacon or Sausage Bap - Choose either thick cut back bacon or jumbo pork butchers sausage served on a buttered bap _____ **£6** per person

Full English Breakfast - 2 bacon, 2 sausage, 2 eggs, hash brown, black pudding, field mushroom, beans and toast _____ **£10** per person

Lunch Menu

Sandwiches and Chips - A platter of various sandwiches served with fries or triple cooked chips. _____ **£6.50** per person

Soup and Sandwiches - A platter of various sandwiches served with a bowl of chef's homemade soup. _____ **£8** per person

Chip Shop Fish Finger Bap - freshly battered haddock served in a buttery bap with mushy peas and a jug of chip shop curry sauce to the table. (Add a sharing bowl of triple cooked chips for 50p per person) _____ **£8** per person

Chicken Wings and Chips - a large sharing bowl of slow roasted chicken wings glazed with bbq or hot buffalo sauce served with triple cooked chips or fries. _____ **£8** per person

Dining Menu

1 course - £12 per person
2 course - £18 per person
3 course - £22 per person

Inclusive of *either* 'Bread, Oils, and Tapenade' on arrival *or* after dinner 'Tea, Coffee and Mints'

Upgrade your meal to include both for 50p per person

~~Starters~~

Homemade Soup of the day - served with oven baked herby croutons, bread roll and salted butter

Chicken Liver & Brandy Pate - served with brioche toast, house pickles and red onion jam

Classic Prawn Cocktail - shredded iceberg, creamy homemade marie-rose sauce and freshwater prawns; with buttered wholemeal bread for dipping

Sticky JD Wings - 5 chicken wings cooked in a sticky Jack Daniels BBQ glaze and topped with sesame seeds

~~Main Courses~~

Chicken and Vegetable Pie - chunks of tender chicken breast and seasonal vegetables cooked in a rich pan gravy, topped with puff pastry and served with homemade triple cooked chips and sweet garden peas

Silverside of Beef Dinner - A Classic dinner of overnight matured beef, rosemary and garlic potatoes, seasonal vegetables, rich bone stock jus and Yorkshire pudding (£2 supplement)

Fillet of Salmon - Oven baked Salmon served with lemon and herb crushed new potatoes, seasonal vegetables and a creamy white wine and tarragon sauce

Hunter's Chicken Supreme - French-trimmed skin-on chicken breast wrapped in smoky bacon and slow roasted, topped with vintage cheddar cheese and our secret recipe JD BBQ sauce; served with seasonal vegetables and your choice of new potatoes or triple cooked chips

~~Desserts~~

Homemade Fruit Crumble - your choice of Apple and Rhubarb or Apple and Mixed Berry; served with vanilla custard or famous 'Nicholls of Parkgate' vanilla ice cream.

Raspberry and Lemon Posset - Fresh set vanilla and citrus cream with a sweet and tangy raspberry compote centre - served with homemade oat biscuits

Cheese Platter - (*Served to the table for sharing*) - wedges of crumbly blue stilton, creamy French brie and smoky cheddar served with celery, grapes, house pickles & chutneys, crackers and salted butter

Fresh Fruit Salad - chopped mixed fine fruits topped with a drizzle of pouring cream (upgrade to famous 'Nicholls of Parkgate' Vanilla Ice Cream for a 50p supplement)