

The Royal Birkdale Golf Club



The Menu Selector 2018

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Soups	
Cullen Skink Natural Smoked Haddock, Leeks Potato Parsley and Sweetcorn	7.10
Roasted Red Pepper and Courgette served with Parmesan Cheese Straws	6.00
Heritage Tomato finished with a Cannellini Bean Puree and Chorizo	6.00
Sweet Potato Mulligatawny finished with Coriander Sour Cream	6.00
Broccoli and Blue Stilton Cheese served with a soft Lancashire Blue and Bacon Croute	7.10
Celery Fennel and Apple served with a Cheddar Cheese and Walnut Tart	7.10
Smoked Chicken Thyme with Green Lentil offered with a Sweetcorn Pancake	7.10
Cream of Roasted Vine Tomato, Thyme and Rosemary	6.00
Cold Starters	
A summer salad of Watermelon Avocado and Fresh Mozzarella with an Olive Tapenade dressing	7.90
Home cured Salmon with flavours of Birkdale Gin topped with Crab, Cucumber and Pink Grapefruit	9.75
Crisp Halloumi and Watercress Salad and a Lemon and Pistachio Couscous	8.00
Seafood Cocktail - King Prawn, Crab and ribbons of Smoked Salmon, finished with Tomato petals and a Bloody Mary Mayonnaise	10.25
Loin of Tuna crusted Sesame Seed served with a crisp Asian Salad, pickled Ginger and Wasabi Mayonnaise	9.00
Chicken Liver Parfait, Pickled Vegetables served with Tomato Focaccia Croute	8.65
Warm Starters	
Asparagus, crisp Polenta Crumb Egg, Truffle and Hollandaise	8.50
A Mediterranean puff pastry tart of Goat's Cheese fresh Figs, Olives and Pine Nuts finished with Thyme infused Olive Oil	8.50
Southport Shrimp and Organic Risotto finished with micro Vegetable confetti	8.35
Royal Birkdale Smoked Fish Pots - Smoked Haddock, Mackerel and Smoked Salmon baked with Cream and Parmesan topped with a poached Hen's Egg and served with toasted Tomato Focaccia Bread	9.35

Warm pulled confit of Venison Beetroot, Blackberries, soft Herb Salad, and Coriander Salsa	9.50
Wild Mushroom Crêpe finished with Truffle and a Parsley Cream	8.00
Twice Baked Lancashire Tasty Cheese Soufflé dressed with a Tomato Fondue	8.50
Crab Scotch Egg served with Curry Sauce and Coriander Oil	9.75
Fresh scorched Mackerel finished with a Horseradish Yoghurt and Apple Beetroot Salad	7.90
Seared King Scallop finished with Broad Beans, Wild Mushrooms and Sea Herbs	10.00
Tempura batter King Prawns, Avocado Puree, Fennel Crisps, Radish and Pomegranate Salad	9.50

Chicken & Fowl

Chicken Supreme served with a pan of Ham Hock and Barley Casserole, with rustic Root Vegetables	19.75
Chicken Supreme and Watercress Mousse offered with Lemon scented Butter Sauce, charred Gem Lettuce and crushed New Potatoes	22.65
A French Classic Coq au Vin – A simple but rich Red Wine dish with Mushrooms, Lardons, pearl Onions served with French Baguette and Rustic Potatoes	19.75
Supreme of Chicken served with Pumpkin Tortellini, toasted Walnuts and a Sage Cream	21.50
Seared Duck Breast, a scrumpet of confit leg, spiced Red Cabbage and toasted Hazelnuts, fondant Sweet Potato	26.25
Breast of Guinea Fowl with wild Boar Tortellini, soft Herb Dressing and roasted Butternut	25.05

Beef

Classic Steak and Chips - Fillet of Beef served with Mushrooms, flavours of Onion, hand cut Chips, and a Brandy Peppercorn Sauce	32.00
Fillet of Beef presented with a Tomato stuffed with Oxtail served with Celeriac Dauphinoise and Madeira jus	32.75
Fillet of Beef topped with a Chicken and Herb Mousse encased with Parma Ham and pastry case served with a Ragout of Wild Mushroom, Fondant Potato and a rich Burgundy Wine reduction	32.75
Beef Bourguignon - a hearty classic dish of tender pieces of Beef in Brandy and Red Wine served with creamed Potatoes, roasted Roots and steamed Greens	22.95

Lamb

Royal Birkdale Lamb Hot Pot – a casserole of Lamb topped with a Lamb Cutlet and home-made Black Pudding served with Boulanger Potatoes, Apple spiced Red Cabbage and local Beetroot	23.85
Rump of Lamb, Pea and Mint Ravioli Pea, Pea Puree and a sticky Lamb stock reduction	24.50
Trio of Lamb - Rump, Chop and Lamb Ragu with a crisp Sweetbread finished with Lemon, Broad bean and Goat's Cheese Curd	27.50
Rack of Lamb, pulled Lamb Croquette, soused English Vegetables and fragrant Green Lentils with Bacon	27.00

Confit Lamb Shank, Plum Tomatoes, French Beans and Potato Puree served with a Madeira Lamb Jus 23.85

Pork

Honey roasted Bacon Joint served with a devilled creamy Mushroom Sauce, wilted Spinach and Spring Onion Mash Potato 19.80

Medallions of Fillet of Pork and slow roasted pressed Shoulder served with a tangle of Asparagus Wild Mushrooms and Garlic Mash 20.90

Game

Lancashire Game Grill – Chef’s seasonal selection served with roasted Artichoke, Parisian Potato and Mead reduction 32.75

Seared Medallion of Venison served with Pearl Barley Risotto, reduction of Venison Sauce and warm Vegetable Salad 32.75

Fish

A Pastry Wellington of Loin of Cod, Smoked Salmon and Watercress served with a Lemon and Thyme Butter Sauce 23.75

Posh Fish and Chips – Lightly battered ‘Catch of the Day’ served with Scallop, King Prawns, minted Pea Puree, Tartare Sauce and hand cut Chips 24.30

Flavours of the Sea - seared Fillet of Seabass, Plaice Roulade and Halibut finished with textures of Cauliflower 27.00

Turbot offered with a Southport Shrimp Fritter, Cabbage and Bacon, Horseradish and Cucumber Cream 28.70

Lemon Sole, seared King Prawn and Scallop Macaron served with Bubble and Squeak Potato Cake and a Sauce Vierge 27.00

Fillet of Brill and Asparagus served with Sea salted Grapes, Pomme Puree and a Noilly Prat Vermouth Cream sauce 24.50

Vegetarian

Warm Organic Curd Cheese, textures of Onion with Caramelised Onion Sauce and crisp Shards of Pastry 19.20

Organic Risotto Rice, wilted Spinach and Seasonal Vegetables topped with toasted Seeds 19.20

Organic Tempeh prepared in a crisp Polenta Crumb, Pea Risotto and salted Caramelised Seeds 20.50

Ravioli of Sweet Potato and Ricotta Cheese served with griddled Gem Lettuce and Tarragon Oil 20.50

Beetroot Tarte Tatin served with Goat’s Cheese, pickled Pear and Watercress Salad 20.35

Aubergine “Steak” topped with a poached Egg served with Plum Tomatoes, Mushroom Ketchup, Potato Scallop and Basil Salt 20.35

Hot Desserts

Warm Treacle Tart, roast Spiced Plums and Gingerbread Ice Cream	7.35
Brioche Bread and Butter Pudding with Marmalade Sauce, Orange Salad and Vanilla Pod Ice Cream	7.35
An individual Raspberry Jam Roly Pudding served with Raspberry Compote, a jug of Custard and Raspberry rippled Ice Cream	7.35
A mini plated dessert of Sticky Toffee Pudding Crème Brulée, Apple Puree and Medjool Date Toffee Ice Cream	7.50
Upside Down Pudding of Pear and fresh Fig drizzled with warmed Pernod laced Honey and Crème Fraiche Ice cream	7.35

Cold Desserts

White Chocolate Tart, Pistachios and Passion Fruit Sorbet	7.95
A pastry Mille Feuille of Rhubarb and Custard served with a Ginger Beer and Rhubarb Sorbet	7.75
Crème Caramel, Cherry and Raspberry Salad, Madelaine Lavender Honey Ice Cream	7.50
Vanilla Panacotta Jamaican Rum Pineapple, Coconut and broken Meringue	7.50
Strawberry and Clotted Cream Shortbread with flavours of Lime and Elderflower	7.35
Passion fruit Posset served with caramelised Banana and Toffee Ice Cream	7.35
Textures of Chocolate and Caramel - Chocolate Cups, salted caramel Mousse, Chocolate Ganache, Crème du Lèche, Chocolate roasted Coffee Beans and Baileys Ice Cream	8.50

Savouries

A taste of Northern Cheeses – An individual plated selection of Four Artisan produced Cheeses served with Grapes, Wensleydale Fruit Cake, House Biscuits and spiced Apple Chutney	7.50
A sharing Platter of Lancashire Tasty and Lancashire Blue veined served with Grapes, spiced Apple Chutney and House Biscuits	4.25

Coffee Teas and Infusions

Served with an individual presentation box of Royal Birkdale Fudge	3.65
Served with an individual presentation of Neapolitan Milk and Dark Royal Birkdale Chocolates	3.55
Served to the table, a plated selection of fine Belgian Chocolates	3.50

Food Allergies & Intolerance

Please speak to our staff about the ingredients in your meal when making your order

Gluten free Bread is available

Some of our products may contain nuts