

The Royal Birkdale Golf Club



The Menu Selector 2016

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Soups	
Courgette & Potato Soup finished with a Lemon and Herb dressing	5.60
Roasted Root Vegetable finished with Coriander Oil and served with an Onion Bhaji	5.60
Roasted Red Pepper and Courgette served with Parmesan Cheese Straws	5.60
Tomato and Carrot dressed with Rosemary Gnocchi	5.70
Roast Chicken and Butterbean finished with Garlic and Thyme Cream	5.70
Pea and Pulled Ham Hock served with an Apple and Blue Cheese Toast	6.60
Classic French Onion and Madeira topped with an Emmenthal Cheese Croute	6.60
Celery, Apple and Chive served with a Bacon and Cream Cheese Scone	6.60
Watercress and Mint served with a Southport Shrimp Tart	6.60
Crab and Ginger Bisque served with Prawn Sesame Toast	6.60
Cold Starters	
Compressed Watermelon with minted Melon dressed with a Coriander and Chilli Salsa and Tomato Sorbet	7.30
Melon Pearls and Parma Ham dressed with textures of Strawberry	7.30
Hickory smoked potted Pork, Cider Sage Jelly, spicy Coleslaw and toasted Breads	8.05
Chicken Liver Parfait and a devilled Salad served with Melba Toast	8.05
Yellison Goat's Cheese Mousse with Honey and Thyme served with compressed Pear, Beetroot Salad, a Caraway Seed Biscuit and Manzanilla Sherry reduction	8.50
Chilled Gazpacho Soup with Avocado and Watermelon served with a King Prawn Brochette	8.90
A mini plated selection of home prepared Salmon – Gravadlax, Roulade and Mousse dressed with a Pea and Dill Salad	9.10
Tian of Cornish Crab with a King Prawn Scotch Egg and pickled Cucumber Salad	9.10

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Warm Starters

Tempura batter Vegetables served with whipped Feta Cheese and Carpaccio of Beetroot	7.30
Asparagus and Tarragon Tart served with a Heritage Tomato Salad	7.90
Ham Hock and Champ Potato served with a poached Hen's Egg and Parsley Cream	8.05
Royal Birkdale Black Pudding and Lancashire Cheese Hash Brown dressed with a poached Egg and Bloody Mary Ketchup	8.05
A Samosa of pulled Lamb with Apricot and Chickpea served with Tzatziki	8.20
A Tart of Southport Shrimp and Lancashire Blue Cheese served with pickled Samphire	8.50
Ribbons of Smoked Salmon, Lemon and Caper Organic Risotto	8.65
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	8.70
Warm Confit Leg of Duck served with Carpaccio of Candied Beetroot dressed with Red Gooseberry and soft Herb Salad	8.90

Chicken & Fowl

Chicken Supreme and Watercress Mousse offered with Lemon scented Butter Sauce served with Asparagus Tips and Ribbon Carrots	18.60
Chicken Cock a Leekie – Pan seared Breast of corn fed Chicken served with Butter Beans, Pomme Anna Potato, crispy Leeks and a Chicken reduction	18.60
A French Classic Coq au Vin – A simple but rich Red Wine dish with Mushrooms, Lardons and Baby Onions served with French Bread and Rustic Potatoes	18.60
Chicken Fillet, Pea and Goat's Cheese Ravioli finished with a Tarragon and White Wine Cream	18.90
Guinea Fowl infused with Juniper served with smoked Bacon and Thyme Lentils, Garlic Potatoes and a Cider reduction	19.95
Confit Duck Leg and roast Breast of Duck served with spiced Pear and Red Cabbage, Duck fat chipped Potatoes and a Damson Wine reduction	24.45

Beef

Shin of Beef Suet Pudding served with Bacon and Onions, Colcannon Mash and Dark Ale Gravy	20.95
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	21.30
Flat Iron Steak with Foie Gras and crisp Onions served with roasted whole Carrots, Caper and Raisin Puree, Horseradish Potatoes with a jug of rich Red Wine Gravy	21.50

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Classic Steak and Chips- Fillet of Beef served with Mushrooms, Vine Tomatoes, hand cut Chips, crispy Onions and a Brandy Peppercorn Sauce 29.75

Fillet of Beef with a Chicken and Chervil Mousse and a Wild Mushroom Cream 30.30

Surf and Turf - Fillet of Cumbrian Beef dressed with griddled Langoustine and finished with a Bisque Sauce and hand cut Chips 30.95

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 21.30

Rump of hay baked Lamb with Mushroom and Peas served with minted crushed New Potatoes and a Rosemary Lamb Sauce 24.05

Fillet of Lamb infused with Basil and smoked Garlic served with Tomato Feta Cheese and Spinach, Potato Gnocchi and minted Butter 25.75

Rack of Lamb, Lamb Shoulder Croquette, soused English Vegetables and fragrant Puy Lentils with Bacon 25.75

Pork

Pressed Pork Belly served with Butternut Dauphinoise, caramelised Apple and Cider Sauce 18.35

Honey roasted Bacon Joint served with a devilled creamy Mushroom Sauce, wilted Spinach and Spring Onion Mash Potato 18.35

Porter House Pork Chop and roast Peach served with Fondant Sweet Potato and a rich Port Wine Jus 18.60

Medallions of Pork Fillet and slow roasted pressed Shoulder served with a tangle of Asparagus and Wild Mushrooms and Garlic Mash 19.40

Fish

Pan of Fish Pie – Cod, Salmon, natural Smoked Haddock and King Prawns finished with a Parsley Sauce and creamed Potato 21.50

Sea Bass served with Lemon and Pistachio Couscous, Samphire and Sauce Vierge 22.40

Posh Fish and Chips – Lightly battered ‘Catch of the Day’ served with Scallop, King Prawns, minted Pea Puree, Tartare Sauce and hand cut Chips 22.60

Steamed Lemon Sole with a Prawn and Chervil Mousse offered with a Crab and Tomato Bisque and Potato Puree 25.45

Pan seared Halibut served with a Thai spiced Crab Cake, Sweetcorn and Mango Salsa, Heritage Tomato and Watercress Salad 25.75

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Medallions of Monk Fish Tail and crisp Belly of Pork infused with Chinese Five Spice dressed with curried Parsnip Puree and an Apple Raisin dressing	26.15
Monk Fish Tail served with a Pea and Chicken Ravioli and finished with a Tarragon and White Wine Cream	26.15
Vegetarian	
Soft Polenta, Tempura Vegetables and Pepper Coulis	17.75
Lemon and Dill Risotto dressed with toasted Pine Nut Kernels and Feta Cheese	18.20
Sweet Potato parcel served with Cucumber Pickle and Wheat Grain Rice Pilaf	18.20
Sweet Potato and Ricotta Cheese Ravioli served with griddled Lettuce Hearts and Tarragon Vermouth Cream	18.20
Vegetable Lancashire Hot Pot served with Vegetarian 'Black Pudding', Apple spiced Red Cabbage and Beetroot	18.35
Beetroot, Pear and Walnut Pastry Tart finished with a soft Garstang White Cheese served with a Candied Walnut and Fennel Salad	18.35
Hot Desserts	
Warm Strawberry and Rhubarb Charlotte dressed with Strawberry and Pink Peppercorn Coulis and clotted Cream	7.00
Cinnamon and Caramel Bread and Butter Pudding served with poached Pears and Butterscotch Sauce	7.00
An individual Raspberry Jam Roly Pudding served with Raspberry Sauce, a jug of Custard and Vanilla Ice Cream	7.00
Sticky Toffee Pudding, Apple Compote, Cider Sauce and Malt Ice Cream	7.00
Vanilla clotted Cream Rice Pudding served with Marsala Prunes and Almond Caramel	7.00
Cold Desserts	
Knicker Bocker Glory – Home-made Ice Cream and Sorbet layered with seasonal Fruit, whipped Cream and Biscuits	7.00
Mango Posset, Pomegranate Jelly, shavings of Coconut and Chocolate Lime Ice Cream	7.00
Crème Brulée served with Marshmallows, Raspberries and Rose Prosecco Sorbet	7.50
Lemon Tart served with compressed Yorkshire Rhubarb and Blood Orange Sorbet	7.50
Cherry Hazel Nut Meringue Roulade and Frangelico Cream served with White Chocolate and Sour Cherry Ice Cream	8.05

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Chocolate Truffle Torte served with Pineapple Jam and Peanut Butter Ice Cream with a Sesame Lime Caramel	8.05
 Savouries	
A taste of Northern Cheeses – A selection of Artisan produced Cheeses served with Grapes, Wensleydale Fruit Cake, House Biscuits and spiced Apple Chutney	7.00
A sharing Platter of Lancashire Tasty and Lancashire Blue veined served with Grapes, spiced Apple Chutney and House Biscuits	3.85 (p/p)
 Coffee Teas and Infusions	
Served with handmade Cumbrian all butter Fudge	3.20
Served with presentation Royal Birkdale Chocolates	3.35
Served with a selection of Truffles and Chocolates	3.40

Food Allergies & Intolerance

Please speak to our staff about the ingredients in your meal when making your order – thank you.

Gluten free Bread is available

Some of our products may contain nuts