

Golf Group Menu 2026

This Menu is to choose a set menu for the whole group, please choose 1 dish for each course

Starters

Soup of the day, artisan bread roll
Serrano Ham, Tomato & Balsamic Bruschetta
Halloumi Fries, Salad, sweet chilli Sauce
Breaded Mushrooms, garlic mayonnaise
Vegetable spring rolls, sweet chilli dip
Charred Watermelon, Spinach & Balsamic Salad
Chicken liver and cognac pate, toasted ciabatta and chutney

Mains

Goats Cheese & Red Onion quiche, coleslaw, jacket potato
Lasagne, Chips & garlic bread,
Hunters chicken, chips, peas and BBQ sauce
Roast Pork or Beef, roast potatoes and vegetables
Chicken Korma, Pilaf Rice & Naan
Gammon steak, chips, peas, roast pineapple
Chicken and bacon, puff pastry croute chips, peas, gravy
Fish, Chips, Mushy peas (As and when you come in)

Desserts

Fruit salad and orange sorbet
Belgium waffle, berries, vanilla ice cream, chocolate sauce
Apple or Cherry crumble, vanilla custard
House cheesecake, mixed berry compote
Sticky Toffee pudding, Caramel sauce
Chocolate Fudge cake & Cream
Homemade strawberry and sherry trifle

2 Course = £17.00pp 3 Course = £23.00pp

Tea/Coffee, additional £2.00pp

Tea/Coffee & Biscuits £3.00pp

Childwall Golf Club

A la carte Menu Selector

Starters

Spiced Cauliflower Fritter, Pomegranate seeds, Balsamic Glaze (V)

Smoked Haddock & Chive Fishcakes, Mixed Leaf Salad, Hollandaise Sauce

Parma Ham, Walnut and Mixed Beetroot Salad

Sun blushed Tomato, Mozzarella Arancini, Arrabbiata Sauce(V)

Marinated King Prawn & Cherry Tomato Skewers, Watercress Salad

Ham Hock & Apricot Terrine, Toasted Ciabatta, Piccalilli

Smoked Pancetta and Gouda Cheese Croquettes, Honey mustard sauce

Lincolnshire and Black pudding Scotch Egg, mixed leaf salad, Red Chutney

Mains

Charred Beetroot Steak, Carrot & Ginger puree, Rosti potato(V)

Roasted Cod, broad bean, heritage tomato & Chorizo stew, Crispy Kale & Chilli oil Dressing

Braised Feather Blade of Beef, Garlic Truffle Pomme Puree, Roasted Broccoli Florets, Bourguignon Sauce

Pan Seared Seabream, Sauteed Potatoes, Roasted Greens, Samphire & Chive Cream Sauce

Chicken Stuffed with Goats Cheese & Roasted Red Peppers, Tuscan Sauce, Vine Tomato's, Herb Roasted New Potatoes

Poached Salmon, Pak Choi, Egg Noodles Teriyaki Sauce

Pork Loin Steak, Apple & Cider Sauce, Rosemary & Parmesan Roast Potatoes, Tender stem Broccoli

Lamb Henry, Mint Wine Reduction, Fondant Potato, Chantennay Carrots

Desserts

Tarte Bourdaloue Served with Coconut Gelato & Caramel Sauce

Vanilla Panna Cotta, Black Cherry & Kirsch Syrup

White Chocolate & Pistachio Mousse Served in Brandy Snap Basket

Lemon & Meringue Cheesecake

Milk Chocolate & Strawberry Crème Brulee

Selection of Artisan Cheese & Biscuits