** STARTERS**

Chefs Freshly made Soup served with Brown Bread

Crayfish Cocktail served with Brown Bread

Prosciutto di Parma with Seasoned Melon served with Brown Bread

Chicken Tikka with Salad Garnish & Pitta Bread

Chicken Pate served with Toast & Onion Chutney

**MAINS**

(All served with Potatoes & Seasonal Vegetables)

Steak & Mushroom Pie

Chicken & Leak Pie

Pork Fillet served with a Port Sauce

Braised Beef with Red Wine, Button Mushrooms & Shallots

Fish of the Day, deep fried in batter with Chipped Potatoes,
Homemade Tartar Sauce & Garden Peas

Stuffed Pepper with Rice, Onion & Cheese in a Tomato & Herb Sauce
Served with a Salad Garnish

**DESSERTS**

Crème Brulé served with a Shortbread Biscuit

Traditional Apple Pie served with Custard or Ice Cream or Cream

Traditional Rhubarb Crumble served with Custard or Ice Cream or Cream

Trio of Desserts
(Profiteroles, Lemon Posset & Strawberry & Cream Cheesecake)

Vanilla Cheesecake served with Fruit Coulis

***Main Course £12.95, 2 Courses £18.95, 3 Course £24.00pp***

(3 Course Carvery with 3 meats - £25pp - for minimum of 30 people)

 KAS CATERING LTD
 MILL HILL GOLF CLUB

2023

G

O

L

F

S

O

C

I

E

T

Y

M

E

N

U