



Little Leigh Catering Services.



@ Antrobus Golf Club



Starters

- Cream of vegetable soup served with a fresh crusty roll.
- Brussels pate, served with red onion marmalade and melba toast.
 - Melon served with fresh berries and fruit coulis.

Main Course

- Coq au vin
- Roast topside of beef, served with Yorkshire pudding and a red wine jus.
 - Salmon fillet served in a creamy dill sauce.
 - Quorn leek and mushroom pie.

All served with roast potatoes, green beans and carrots.

Desserts

- Cheese board platter served with grapes and chutney.
 - Red velvet cake served with fresh cream.
 - Profiteroles, served with fresh cream.

Coffee and mints.

£20.00 per head