

East Brighton Golf Club
Society Menu

Please choose the same option for all guests

Tea & Coffee
£1.50

Tea, Coffee & Biscuits
£2.50

Tea, Coffee & a Selection of Danish Pastries
£3.50

Tea, Coffee & Bacon Bap
£3.50

Full English Breakfast
Smoked Bacon, Local Pork Sausages, Eggs,
Mushrooms, Hash Browns & Beans
Served with Toast & Tea/Coffee & Orange Juice
£7.50

Selection of Freshly Made Bloomer Sandwiches
£3.50

Light Bite Lunch Menu - £8.00
Chicken Dansak, Basmati Rice & Naan Bread

Honey Roasted Gammon, Fried Eggs and Chips

6oz Homemade Burger with Chips and Coleslaw

Chilli con Carne, Basmati Rice and Tortilla Chips

Vegetarian options are available on request

We hope you enjoy the quality of fine food and the challenge of East Brighton Golf Course. Your society is important to our Club and if you require any assistance or special requirements in making your society day special, please let us know. Gifts and prize vouchers are available from our well equipped Professional shop, and our well stocked bar and friendly staff will cater for all your needs.

Have a great day at EBGC !!

Lunch / Dinner Menu

Please select one option for all guests

Main Course £11.50

Starters £5.00

Desserts £5.00

Tea, Coffee & Chocolates £1.25 (complimentary with three courses)

Starters

Homemade Soup of the Day served with Warm Bread

Ham Hock Terrine with Apple Chutney, Mustard Mayonnaise

Salmon, Tomato and Feta Cheese Tart with Rocket Salad

Warm Goats Cheese Salad with Caramelised Red Onion

Classic Prawn Cocktail with Roast Red Peppers & Rocket Salad

Main Course

Chicken Breast served on a Bean and Spanish Sausage Casserole

British Roast Beef served with Yorkshire Pudding and Horseradish Sauce

Steak, Ale & Mushroom Pie with Onion Gravy

Classic Seafood Pie topped with Mashed Potatoes

Vegetable Crumble in a Sussex Cheddar Cream Sauce Served with

10oz Cumberland Sausage Ring, Mash Potatoes, Rich Onion Gravy

All main dishes served

- Bread Basket Selection
- Seasonal Vegetable and Potatoes

Desserts

Warm Ginger Pudding with Brandy and Ginger Wine Syrup and Vanilla Sauce

Pear and Almond Crumble with Vanilla Ice Cream

White Chocolate and Raspberry Brulee

Dark Chocolate Tart with Red Berries and Vanilla Cream

English Cheese Board with Homemade Chutneys, Cheese Biscuits, Grapes, Celery and Apple