

CLUBHOUSE



Welcome to the Clubhouse, we hope you enjoy our FESTIVE GRILL MENU featuring your favourite British classics, and some dishes from Europe and the Mediterranean.

£19.50 two courses **£22.50** three courses, including mince pies, Christmas crackers and tea or coffee.
Served daily from 5.00pm – 9.30pm

To Start

CLUBHOUSE TERRINE
Apricot & ginger chutney, warm brioche

CURED SCOTTISH SALMON
Crab, shrimp & herb mayonnaise

SOUP OF DAY (v)
Soft bread rolls

THAI STYLE KING PRAWN TEMPURA
Asian salad, wasabi mayonnaise, sweet chilli dip

GALIA MELON & PARMA HAM & FIG SALAD
Sun blushed tomato, honey & basil dressing

DEEP FRIED GOAT'S CHEESE (v)
Pesto roast cherry tomatoes & balsamic reduction

CHILLI BEEF NACHOS
Soured cream, guacamole, salsa & cheese

From the Grill

All of our premium steaks are cut from Grand Reserve Beef reared at Neasham Grange Farm and aged for 21 days. Our steaks are char-grilled and served with roast field mushrooms, vine tomatoes, onion rings & chunky chips.

6 OZ SIRLOIN

8OZ RIB EYE (supplement £4.50)

CHOICE OF SAUCE (supplement £1.50)

Diane sauce, peppercorn, garlic & parsley butter, blue cheese

MIXED GRILL

Gammon steak, local sausage, minute steak, chicken breast served with fried egg, roast field mushrooms, vine tomatoes & onion rings

ROCKLIFFE 6OZ STEAK BURGER

Sesame bun, chunky chips and choice of topping:

Bacon & Monterey jack cheese

Plum tomato & blue cheese

Pineapple & mozzarella

PAN-FRIED SCOTTISH SALMON

Pepper, fennel & red onion stew, parsley potatoes, prawns & saffron sauce

BRAISED SHIN OF BEEF

Caramelised onion, chestnut mushroom & red wine sauce, mashed potato & roast root vegetables

Main Courses

STEAMED HADDOCK
Mashed potato, mussels, king prawns & garlic sauce

SLOW ROAST PORK BELLY
Bacon & Savoy cabbage, apple & cinnamon puree, red onion cassis jus

WILD MUSHROOM RISOTTO (v)
Baby spinach, chestnuts & parmesan cheese

ROAST BREAST OF HERB FED TURKEY
Apricot & sage stuffing, roast potatoes, seasonal vegetables

Side Dishes

all £3.25

ARTISAN BREAD, OLIVES & OILS (v)

CHUNKY CHIPS (v)

BEER BATTERED ONION RINGS (v)

HOUSE SALAD, GRAIN MUSTARD DRESSING (v)

PANACHE OF SEASONAL VEGETABLES (v)

CAESAR SALAD, SHAVED PARMESAN, ANCHOVIES & CROUTONS

BASIL & TOMATO FOCACCIA BREAD (v)

GARLIC CIABATTA (v)

Desserts

DARK CHOCOLATE FONDANT
Clotted cream, raspberry puree

DARK CHOCOLATE BROWNIE
White chocolate ice cream & chocolate sauce

NOUGAT GLACE ICED PARFAIT
Brandy snap biscuit, fruit compote

VANILLA & CINNAMON PANNACOTTA
Forest berries, mulled wine syrup

ETON MESS
Served with oat biscuits

STEAMED PLUM PUDDING
Rum & raisin sauce, brandy butter

CHEESE SELECTION
Chutney and biscuits (supplement £1.50)

Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance, please inform a member of our team, who will be able to advise you – (v) Vegetarian option. All prices inclusive of VAT.

In the interest of fellow guests, please switch mobile phones to silent.

