



Asquith Golf Club

A-La-Carte Menu

26th February 2010

Entrée

(Your choice of)

- Lightly Crumbed Calamari served with Home Made Mango Sweet Chilli Salsa, on a bed of lettuce.
- Traditional Smoked Salmon with slivered red onion, capers on top of lightly toasted slices of Baguette
- Entree Caesar Salad w bacon lardons, hand made croutons dressed w a creamy sauce and parmesan cheese

Main

(Your choice of)

- Atlantic Salmon 200g Fillet wrapped in Golden Filo Pastry with Prawns and Tomato
- Filet Mignon 280g on a bed of Creamy Rustic Mash and covered with a Rich Home Made Mushroom Demi-Glaze
- Chicken Breast 200g Butterflied and Marinated in Lemon Juice, Cracked Black Pepper and Thai Spices served on a Bed of Rice

(All mains come with seasonal vegetables and a Bread Roll)

Dessert

(Your choice of)

- Sticky Date Pudding served topped with Hand Made Caramel
 - Rich Dark Mud Cake served with Strawberries and Fresh Thick Cream
- Chocolate Panacotta w Whipped Cream and Berries

Tea and Coffee served to the Table after Dessert