



SOCIETIES @ MELTHAM GOLF CLUB 2025

WHAT WE OFFER

Breakfast

Light Lunch

Bigger Lunch

2 & 3 Course Meals

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📍 MELTHAM GOLF CLUB
THICK HOLLINS HALL
MELTHAM
HOLMFIRTH
HD9 4DQ



FOOD OPTIONS

Breakfast	Bacon Sandwich	£4
	Sausage Sandwich	£4
	Fried free range egg	£4
	Tea/coffee	£2
Light Lunch	Pork pie & mushy peas	£5
	Chefs soup of the day & sandwich	£8
	Cold Sandwich & chips Pastrami, gherkin, Gruyère, pickled onion, Russian dressing Roast chicken breast, bacon, cranberry sauce, French Brie Tuna mayonnaise, pickled cucumber, lemon Aged cheddar Cheese savoury, spring onion, carrot, mayo (v) Free range egg mayonnaise, watercress (v)	£8
	Hot Sandwich & chips Hot roast rump of beef, horseradish sauce, pickled red onion, side of gravy Hot roast loin of pork, apple and mustard sauce, sage and onion stuffing	£10
Bigger Lunch	Mains Lasagne (Mediterranean vegetable or beef ragout), salad & garlic bread Thai green curry (chicken or vegetable), rice, naan Trio of sausage, mash, onion gravy Cheese burger, fries and salad Meat & potato pie, triple cooked chips, mushy peas, gravy Beer battered haddock, triple cooked chips, mushy peas, tartare sauce Beef bourguinonne, champ, mushrooms, bacon, baby onion Korean BBQ chicken wings, corn, slaw, fries	1 course £12 2 courses £16
	Desserts Sticky toffee pudding, custard Apple crumble Ferrero rocher cheesecake	



FOOD OPTIONS CONT.

<p>Set Menu 1</p>	<p style="text-align: center;">Starter</p> <p style="text-align: center;">Leek and potato Soup with crusty roll Chicken liver Pate, Melba toast, apple chutney Garlic creamed Paris brown mushrooms, toasted brioche, basil pesto</p> <p style="text-align: center;">Main</p> <p style="text-align: center;">Roast Chicken supreme, Tuscan sauce, pomme Anna, Baked Fillet of Haddock, creamed leeks, sauté potatoes, seasonal greens Braised featherblade of Beef, bourginonne, champ mash, roast carrots. Mediterranean vegetable lasagne, garlic ciabatta</p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">Vanilla Pannacotta, forest fruit compote, shortbread Apple and pear Crumble, custard Sticky toffee pudding, butterscotch, vanilla ice cream</p>	<p style="text-align: right;">2 course £20 3 course £25</p>
<p>Set Menu 2</p>	<p style="text-align: center;">Starter</p> <p style="text-align: center;">Classic Prawn cocktail, harissa mayo, gem, lemon, pickled cucumber Deep fried Brie de meaux, Cumberland sauce, rocket Parfait of duck liver, blood orange, Melba toast, red onion marmalade</p> <p style="text-align: center;">Main</p> <p style="text-align: center;">Roast pork loin, crackling, roast celeriac, apple, vanilla, mustard jus Pan fried Seabass fillet, dauphinoise potato, tenderstem broccoli, salsa verde Confit Duck leg, casserole red cabbage, rosti potato, kirsch jus Aubergine cannelloni, ratatouille, goats cheese, herb crumb</p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">Black cherry Frangipane, creme chantilly Ferrero rocher Cheesecake chocolate, caramel Dark Chocolate tart, stem ginger, creme fraiche</p>	<p style="text-align: right;">2 course £25 3 course £30</p>
<p>Set Menu 3</p>	<p style="text-align: center;">Starter</p> <p style="text-align: center;">King prawn tempura, radish, ginger, cucumber, soy dipping sauce. Smoked duck salad, manchego, croutons. clementines, raspberry vinaigrette Halloumi, felafel, beetroot carpaccio</p> <p style="text-align: center;">Main</p> <p style="text-align: center;">Roast Lamb rump, ratatouille, black olive, pomme Anna Pan fried Halibut, samphire, dauphinoise, caper beurre noisette Sirloin steak, triple cooked chips, vine cherry tomatoes, mushroom, peppercorn sauce Red onion tarte tatin, burrata, tapenade, rocket, walnuts</p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">Chocolate torte, black cherry, creme fraiche Glazed classic Lemon tart, coulis, raspberry sorbet Tropical fruit pavlova, creme Chantilly</p>	<p style="text-align: right;">2 course £30 3 course £35</p>