



LYME REGIS GOLF CLUB
VALENTINE'S DAY
3 COURSE SET DINNER MENU
SATURDAY 14TH FEBRUARY 6.30PM

STARTER

GARLIC MUSHROOMS SERVED ON BROWN TOAST

SMOKED SALMON PARCELS SERVED
WITH BROWN BREAD

BRUSSELS PÂTÉ SERVED WITH BROWN TOAST

MAIN COURSE

BAKED SEABASS DRESSED WITH LEMON CAPER BUTTER,
NEW POTATOES & SEASONAL VEGETABLES

MOZZARELLA STUFFED CHICKEN WRAPPED IN PARMA HAM, NEW
POTATOES & SALAD

MUSHROOM LOAF SERVED WITH BRANDY CREAM &
SEASONAL VEGETABLES

DESSERT

RASPBERRY CRÈME BRÛLÉE

CHOCOLATE MOUSSE

STICKY TOFFEE PUDDING
SERVED WITH CUSTARD

TEA/COFFEE & AFTER DINNER MINT INCLUDED

£34 PER PERSON

PRE-ORDER REQUIRED
SIGN-UP SHEET ON NOTICE BOARD