

Goring and Streatley Golf Club



Breakfast Options

Coffee & Bacon rolls

BIG Full English Breakfast

One Course Meals

Gammon Double Egg & Chips

Thick cut gammon steak with chunky chips

Steak & Kidney Pie

Individual homemade pie with chips and rich gravy

Bangers and Mash

Garlic and chive Cumberland sausage with mash, peas and rich gravy

Panko Crumb Chicken Burger

Chicken fillet, crumbed, pickled red onion, tomato, lettuce and coleslaw

Beef Bourignon

Hearty beef stew with whole baby onion, carrot served with butter mash

Chicken a la King

Authentic New York style with pilaff rice

Thick Cut Pork Loin Chops

Greek style, marinated in lemon, bay and garlic served with mustard mash

Beer Battered Haddock & Chips

Fillet of haddock with chips, mushy peas and sauce tartare

Sticky Chicken

Roasted chicken thigh in dark lemon sugar with caramelised carrot and plain white rice

Beef Lasagne

Traditional with béchamel and rich meat sauce served with new potato and side salad

Chicken and Leek Pie

Individual homemade pie with chips and rich gravy

Coq au Vin

Deboned chicken thigh in deep red wine sauce with pilaff rice

Steak and Mushroom Pie and Sauté New Potatoes

Individual homemade pie with chips and rich gravy

Pork Schnitzel with Cheese Sauce and Chips

Crumbed medallions with a three cheese sauce and saute new potatoes

Two / Three Course Menu Selection

Starter

Home-made Chicken Liver Pate flavoured with cognac and fresh herbs, served with red onion marmalade

Lightly Curried Cream of Butternut Soup with Garlic Croutons (v)

Cream of Mushroom and Whiskey Soup flavoured with fresh thyme (v)

Smoked Haddock, Smoked Salmon and Tarragon Fishcake served with chilled cucumber tzatziki

Prawn Cocktail "Goring Style"

Mexican Bean and Tomato Soup topped with a garlic crouton (v)

A Caramelised Onion, Sauté Butternut and Feta Cheese Tartlet served with a crisp side salad (v)

Salad Caprese

Smoked Duck Breast salad flavoured with Asian five spice

Smoked Mackerel Pate flavoured with lemon and black *pepper*

Main Course

Fillets of Wild Seabass on a Bacon, Mushroom and Leek Carbonara served with saute new potatoes

Lemon, Lime and Fresh Herb Roasted Chicken Thighs, served with pomme lyonnaise and a thyme jus

BBQ Chicken Breast Supreme with a light mustard seed sauce and roasted potatoes

Pepper Crusted Sirloin of Beef, cooked pink, thinly sliced, served with roasted potatoes, homemade yorkie and a port and stilton gravy

Three Mushroom & Aubergine Lasagne flavoured with sundried tomato pesto served with sauté new potatoes (v)

Beef Babotie (Traditional flavoursome South African dish) with spicy turmeric rice

Parmesan Chicken with parsley sauce

Meatballs with Sicilian sauce

Chicken Carbonara

BBQ Chicken Supreme on a Leek, Mushroom and Bacon Carbonara

Grilled Fillet of Scottish Salmon served on stir fried vegetables
with a light teriyaki sauce

Dessert

Individual Sticky toffee pudding served with home-made butterscotch sauce and vanilla ice cream

Crème Brulee

Profiteroles filled with homemade chocolate mousse topped with white chocolate

Dessert Crepes with whipped Chantilly cream and marinated strawberries

Pavlova with Lemon Curd and blue berry conserve

Homemade Chocolate Brownie topped with raspberry cream

Lemon Posset with homemade shortbread wafer

Apple Pie with caramelised cinnamon sugar and whipped cream

Bread and Butter Pudding flavoured with Baileys liquor

Glazed Rice Pudding with boozy prunes

All our food is home cooked on the premises. If you wish to discuss any individual catering requirement's please do not hesitate to ask.