



BROUGH
Golf Club

PLEASE TELL YOUR SERVER IF YOU HAVE ANY INTOLERANCES OR ALLERGIES

Mother's Day Menu

To make a reservation please email us on
broughgolfclubcatering@thetritoninn.com

2 Course £23.00

3 Course £28.50

Starters

Roasted Tomato & Basil Soup
(VG)

Chicken Liver Pate
Truffle Butter, Tomato & Onion Chutney, Toasted Brioche

Prawn Cocktail
Iceberg Lettuce & Bloody Mary Sauce, Slice of Bread

Mains

Roast Sirloin of Beef
Served Medium Rare, Yorkshire Pudding, Duck Fat Roast Potatoes, Roast Vegetables

Rolled & Stuffed Pork Belly
Yorkshire Pudding, Homemade Sage & Onion Stuffing, Duck Fat Roast Potatoes, Roast Vegetables

Roast Chicken
Yorkshire Pudding, Homemade Sage & Onion Stuffing, Duck Fat Roast Potatoes, Roast Vegetables

Beer Battered Haddock
Triple Cooked Chips, Crushed Minted Peas, Hull Pattie, Tartar Sauce

Roasted Butternut Squash & Chestnut Wellington
Mashed Potato, Maple Roasted Carrot and Parsnip, Vegan Gravy (VG)

Desserts

Sticky Toffee Pudding
Vanilla Custard

Salted Caramel Cheesecake
Toffee popcorn, Caramel Sauce

Lemon Posset
Raspberry & Shortbread

All bookings require a full pre order of food choice to:
broughgolfclubcatering@thetritoninn.com



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Children's Menu

1 Courses £8

2 Course £12

Mini Sunday Roast

Yorkshire Pudding, Duck Fat Roast Potatoes, Roast Vegetables

Sausage & Mash

Garden Peas & Gravy

Mini Fish & Chips

Garden Peas

Chicken Nuggets

Fries & Beans

Desserts

Warm Chocolate Brownie

Vanilla Ice Cream

Sticky Toffee Pudding

Vanilla Custard or Ice cream