

# Gourmet Dining

@ Bathgate Golf Club

## Starters

Chef Homemade Soup Of The Day served with Crusty Bread	£ 3.95
Three Tomato Bruschetta drizzled with a Balsamic Reduction <b>V</b>	£ 4.95
Haggis Bonbons on a pillow of Arran Mustard Mayo and drizzled with Aged Balsamic Syrup	£ 5.25
Caesar Salad with Crispy Chicken, Garlic Croutons, Parmesan Shavings and Sun Blush Tomato drizzled with our very own Homemade Dressing	

Starter £ 5.75

Main £ 8.95

Chicken Liver Pate with Baby Oatcakes and Red Onion Jam	£ 5.25
Collops of Galia Melon served with a Passion Fruit and Lime Jelly, Poached Summer Berries and Fresh Mint <b>V</b> <b>VG</b>	£ 4.75
Classic Prawn Cocktail Topped with Marie Rose Sauce	£ 5.75

## Main Courses

Posh Steak Pie with Roasted Vegetables and your choice of Roast New Potatoes or Fries	£ 8.95
Indian Spiced Chicken Curry with Rice Pilaf, Spiced Onions and Mini Popadoms	£ 9.50
Mac 'n' Cheese with House Salad, Rustic Fries and Garlic Bread <b>V</b>	£ 8.75
Battered Fresh Haddock Fillet with Chips served with Buttered Garden Peas, Homemade Tartar Sauce and a Wedge of Lemon	£ 9.25
Whole-Tail Scampi and Chips served with House Salad, Coleslaw and Homemade Tartar Sauce	£ 8.95
Pan Seared Supreme of Chicken stuffed with Haggis covered in a Creamy Brandy Peppercorn Sauce, served with Crushed Buttered Potato and Roasted Root Vegetables	£ 9.25
1/2 Roast Piri Piri Chicken with Beer Battered Onion Rings, Fries, House Salad and Coleslaw	£ 10.75
Scottish Sirloin cooked to your liking, served with Roast Tomato, Mushrooms, Beer Battered Onion Rings, Fries and Creamy Pepper Sauce	£ 15.95
Roasted Vegetable Risotto with Sweet Basil and Tomato Sauce topped with Deep Fried Rocket <b>VG</b>	£ 8.95

## Homemade Burgers

£8.25

All Burgers are homemade 6oz patties and served with Rustic Fries, House Salad and Fresh Homemade Coleslaw
Classic Cheese and Bacon
Highlander with Haggis and Cheese
Black and Blue with Black Pudding and Blue Stilton
Southern Fried Chicken with Crispy Bacon and Garlic Mayo
Veggie Burger topped with Chilli Jam and either Vegan Cheese or Monetary Jack Cheese <b>V VG</b>

## Sunday Special (available Sunday only)

£ 9.95

Chef Selection of Roast served with Yorkshire Pudding, Roast New Potatoes in Rosemary Butter, Buttery Garden Vegetables, Cauliflower and Broccoli Cheese finished with a rich Beef Gravy

## Sides

Fat Fries	£ 2.75
Side Salad	£ 2.95
Garlic Bread	£ 2.50
Garlic Bread with Cheese	£ 2.85
Onion Rings	£ 2.75
Homemade Coleslaw	£ 1.95

## Desserts

£ 4.95

Warm Sticky Toffee Pudding with lashing of Toffee Sauce
Ice Cream Sundae topped with either Chocolate Brownies with Chocolate Sauce, Crushed Meringues and Berries, or Crushed Crunchie with Butterscotch Sauce
Warm Chocolate Fudge Cake topped with Pouring Cream and dusted with Cocoa
Chef Homemade Cheesecake of the Day
Vegan and gluten-free Chocolate Fondant served with Mixed Berries and dairy free Ice Cream <b>V GF DF</b>
Selection of Cheese and Biscuits served with Roasted Red Onion Chutney

**V** Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

Our menu can be adapt to gluten free - please ask your server.  
If you suffer from an allergy or food intolerance please let us know, before ordering, so we can advise you. An information pack is available from your server listing the allergic ingredients used in our foods, as required by current UK & EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask before ordering. Please note our kitchens are not a nut or allergen free environment.

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