

# Gourmet Dining @ Bathgate Golf Club

# Mon-Wed Meal Deal

2 Courses for only **£8.99** or 3 Courses for **£11.50**

Deal available Monday, Tuesday and Wednesday only

**2 Courses £8.99 :**

Choose any Starter plus a Main or Burger or any Starter and Dessert or any Main or Burger plus a Dessert

**3 Courses £11.50 :**

Any Starter plus any Main or Burger and any Dessert

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.

**V** Vegetarian **VG** Vegan

**GF** Gluten-free **DF** Dairy-free

## Food Creations

Creative Catering & Events

[www.foodcreations.co.uk](http://www.foodcreations.co.uk)



### Starters

Chef Homemade Soup Of The Day served with Crusty Bread **GF VG**

Nachos with Tomato Salsa, Jalapeños and Sour Cream **V**

Haggis Bonbons on a pillow of Arran Mustard Mayo and drizzled with Aged Balsamic Syrup

Chicken Liver Pate with Baby Oatcakes and Red Onion Jam

Oriental Platter of Vegetable Pakora, Spring Rolls and Samosas, served with Spiced Onion Dip **V**

Collapse of Galia Melon served with a Passion Fruit and Lime Jelly, Poached Summer Berries and Fresh Mint **V VG**

### Main Courses

Posh Steak Pie with Roasted Vegetables and your choice of Mashed Potato or Chips

Pork & Haggis Bangers and Mash, served with Onion Gravy and Garden Peas  
*\*Vegetarian Sausages available on Request\**

Mac 'n' Cheese with House Salad, Rustic Fries and Garlic Bread **V**

Battered Fresh Haddock Fillet with Chips served with Buttered Garden Peas, Homemade Tartar Sauce and a Wedge of Lemon

Roast Supreme of Chicken with White Wine and Mushroom Cream, served on a bed of Creamy Mash and Fresh Market Vegetables

Honey Glazed Bacon Steak, served with Colcannon Mash, Buttered Vegetables and drizzled in a Cider & Wholegrain Mustard Cream **GF**

Homemade Beef Chilli with Fresh Jalapenos, served with Braised Rice, handcut Tortilla Chips and Sour Cream **GF**

### Homemade Burgers

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

Vegetarian Burger topped with Halloumi Cheese and Chilli Jam **V**

### Sides (not included in Meal Deal price)

Fat Fries £ 2.75

Garlic Bread £ 2.50

Onion Rings £ 2.75

Side Salad £ 2.95

Garlic Bread with Cheese £ 2.85

Homemade Coleslaw £ 1.95

### Desserts

Warm Sticky Toffee Pudding with lashing of Toffee Sauce

Warm Chocolate Fudge Cake topped with Pouring Cream and dusted with Cocoa

Ice Cream Sundae served with Meringues and Berries

Chef Homemade Cheesecake of the Day

Vegan and gluten-free Chocolate Fondant served with Mixed Berries and dairy free Ice Cream **V GF DF**