

CLIFTON SPRINGS MOTHER'S DAY MENU

TWO COURSE MENU INCLUDING A COMPLIMENTARY GLASS OF BUBBLES, WINE, BEER OR SOFT DRINK

SELECT ONE ENTRÉE OR DESSERT, PAIRED WITH A MAIN COURSE

\$80 PER PERSON | \$70 PER GOLF CLUB MEMBER

ENTRÉE

Baked brie cheese topped with onion jam and toasted cashews served with toasted bread

Bruschetta topped with cherry tomatoes, red onion, feta cheese, and fresh basil drizzled with balsamic glaze

MAIN

Grilled chicken breast filled with scallop mousseline, served on creamy mash potato, charred greens, finished with white wine sauce - GFO

Atlantic oven baked salmon marinated in lemon, Dijon mustard, and parsley served on crispy garlic potatoes, and charred greens - GFO

Lamb backstrap served on ancient grain salad of quinoa, pomegranate, roasted cherry tomatoes, mint, basil, cucumber, and feta cheese - GFO

Butternut pumpkin risotto cumin spiced butternut pumpkin, spinach, roasted garlic, and pine nuts tossed through a creamy arborio rice - GFO, VEG, V

DESSERT

House made chocolate mousse topped with brandy snap, fresh blueberries and mint

Banoffee pie served with vanilla bean ice cream

CLIFTON SPRINGS
golf club

'HOME IS WHERE MUM IS'
HAPPY MOTHER'S DAY