

*The Valley Restaurant and Lounge  
At Fynn Valley Golf Club*

*Summer Menu 2010*

*Starters...*

*Chefs homemade pea and mint soup*

*£4.25*

*Chicken satay with sticky coconut rice timbale*

*£5.50*

*Caramelised onion, black olive and goats cheese*

*Bruschetta*

*£5.25*

*Nicoise salad with oak smoked salmon*

*£6.25*

*Crispy Duck Salad with spring onion, noodles and hoi  
sin dressing*

*£6.00*

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*Mains...*

*Lamb chops with a smoky aubergine salad*

*£14.75*

*Slow roasted Tuscan pork with crushed garlic new potatoes and  
broad bean puree*

*£13.50*

*Baked breast of Suffolk chicken in a cherry tomato cacciatore  
sauce*

*£12.75*

*Seared fillet of sea bass set onto quinoa rice pilau with dill  
and roasted pine nuts*

*£13.95*

*Gorgonzola and rocket Gnocchi*

*£10.95*