



Golf Day Menus

HOT & COLD SUMMER SALAD BUFFET

(For groups of 16 or more)

A selection of cold meats;

Roast Sirloin of beef, honey baked gammon, roast chicken, chorizo and garlic sausage

Atlantic prawns and smoked Scottish fish served with lemon, Marie Rose and dill sauce

~ A hot dish from the selection below ~

A variety of salads;

Beef tomato and red onion salad, mixed summer salad leaves, coleslaw, beetroot orange and walnut salad, cous cous and roasted red peppers, potato, shallot and chives, and cucumber

Hot minted Jersey potatoes

A selection of freshly baked English and Continental breads and an assortment of pickles, relishes and chutneys

A choice of desserts to include a selection of English and Continental cheeses served with grapes, figs, celery and water biscuits

Coffee and mints

HOT DISHES

Thai green curry served with Basmati rice

Tortellini filled with spinach and ricotta and cooked in a tomato and basil sauce

Penne pasta Modena

Pasta cooked in a rich Pomadorino sauce with prawns and pesto, topped with Parmesan

Salmon, haddock and prawn pie

Steak and Guinness pie

Classic beef lasagne

Three cheese tortellini with pesto cream

Chicken & leek pie

£34.50 per person



Golf Day Menus

GOLFERS MENU

(For groups of 12 or more)

Lightly curried Parsnip and Carrot soup topped with coriander and yoghurt
Cream of Pea and Mint soup
Roasted Italian tomato and basil soup
Mozzarella Serrano Ham and Sunblushed tomato salad with balsamic dressing
Scottish Smoked Salmon with horseradish cream and dill

Fillet of Salmon dusted with Cajun spices served with coriander salad & lime dressing
Braised Steak and Guinness topped with puff pastry
Coq au Vin

Roasted tender loin of Pork served with crackling and an apple cider sauce
Slow roasted Lamb Shank served with a Rioja, rosemary and redcurrant sauce

Apple and Blackberry crumble tartlet served with clotted cream ice cream
Baked American Cheesecake served with blueberry compote
Lemon Meringue pie
Fresh Fruit salad
A selection of English and Continental cheeses served with water biscuits

Coffee and mints

(PLEASE SELECT **ONE** OF EACH COURSE FOR YOUR **SET MENU**)

£34.50 per person

THREE COURSE CARVERY

(For groups of 24 or more)

A selection of cold starters and a soup of the day

A choice of traditional roast meats carved at the hotplate by the Chef
Roast potatoes and a selection of vegetables

A selection of desserts and cheeses
(Vegetarian option upon request)

Coffee & mints

£34.50 per person