

The Clubhouse banqueting menu

1 x choice of starter

1 x choice of main course + Vegetarian choice if required

1 x choice of desert or cheeseboard selection

Please select one option for each course. (v) = Vegetarian

starters

soup

Cream of Broccoli and Stilton
with herbed croutons (v)

Lobster Bisque with fresh dill

Carrot and Coriander (v)

Bacon and Root Vegetable

Spicy Tomato (v)

Cream of Mushroom with fresh parsley (v)

Leek and Potato with fresh chives

All served with a Bread Roll

£3.45 per head

all other starters

Fanned Galia Melon (v)
with mango coulis

Ardennes Paté (v)
with crisp bread stick & salad garnish

Breaded Goat's Cheese (v)
with cranberry dip & salad garnish
Or choose Camembert or Brie

Crispy Coated Garlic Mushrooms (v)
with a salsa dip

Chicken Satay Sticks (v)
with peanut dip & salad garnish

£3.95 per head

main courses

individually priced dishes

Chicken Breast wrapped in Bacon £9.95
topped with a stilton, mushroom and white wine sauce

Minted Lamb Shank with a red wine jus £8.45

Savoury coated Pork Steak with an apple tarragon compote £8.95

Gammon Steak with roasted pineapple and peppers with sage and thyme £8.95

Cajun Chicken Breast with a chicken veloute cream sauce £8.95

Assorted Cumberland and Lincolnshire Sausages* £9.95
with onion gravy and scallion mash

Cod Fillet Veronique (white wine and grape sauce) £8.95

Salmon Steak with lemon grass and ginger sauce £9.95

Mushroom Ravioli with a tomato and fresh basil sauce (v) £7.95

Tortellini Al Pesto with sun dried tomato pesto sauce (v) £7.95

Beef and Ale Stew with a parsley mash £8.25

All main courses served with Butter glazed Parsley Baby Potatoes
and a Panacue of Vegetables. Unless marked with an "*".

All prices inclusive of VAT at 17.5%

banqueting menu

main courses continued curries

Chicken Tikka Masala
Lamb Rogan Josh
Beef Madras
Vegetable Korma (v)

All curries are served with Rice
£10.00 per head

extra's per person

Onion Bhajee (v)	£2.25
Samosas	£2.10
Chicken Satay Sticks	£2.45
Naan Bread (v)	£1.55
Poppadoms & Chutneys (v)	£2.95

desserts

homemade cheesecakes

Blueberry
Raspberry
Blackberry
Mango
Fruits of the Forest

£3.50 per head

all other desserts

Sticky Toffee Pavlova
Blackcurrant Blush
Amaretto and Apricots Sicilana
Banoffee Pie
Chocolate Fudge Cake

All served with Chantilly Cream
£3.95 per head

cheeseboard selection

Brie, Stilton and Cheddar with Cheese Biscuits
served with celery and carrot sticks and black and green grapes

£4.50 per head

tea, coffee and mints

£1.25 per head