



CLUBHOUSE SET MENU

2 courses £20.00 per head

3 courses £25.00 per head

Please pick 1 menu for all guests.
Please let us know of any dietary requirements.

STARTERS

Roasted tomato & basil soup served with fresh bread (v)

Whitebait with aioli and a lemon wedge

Pressed ham hock terrine served with autumn chutney, dressed endive
and bread

Roasted chestnut mushroom pate, crispy onions, toasted
sourdough bread (v)

Smoked mackerel, watercress salad and horseradish dressing

Black pudding fritter, tomato chutney and dressed salad leaves

MAINS

Butternut squash and cashew nut crumble with roasted beetroot and
baby carrots (v)

Steak and Ale pie with chips, peas and gravy

Beer battered cod, chips and tartare sauce

Cumberland sausage and colcannon mash with onion gravy

Fish pie, topped with creamy mash and served with vegetables

Pork, cider & apple casserole with sage scone, mustard mash &
winter vegetables

Caramelised red onion Tart Tatin, Goat's cheese with walnuts and honey,
roasted parsnips (v)

Beef burger, Emmental cheese, crispy bacon served with skinny fries and
onion rings

DESSERT

Sticky toffee pudding with vanilla ice cream

Stewed apple & pear crumble tart with custard

Warm Bakewell tart with fresh cream

Chocolate fudge cake with hot chocolate sauce and morello cherry
ice cream

White chocolate & raspberry Creme Brule

Chantilly filled profiteroles served with toffee sauce & caramel ice cream

Followed by Tea and Coffee



MENUS

AFTERNOON TEA BUFFET

£20.95

FINGER SANDWICHES

Roast ham, rocket and tomato chutney

Hummus, grated carrot and beetroot(v)

Smoked salmon, cream cheese and dill

Egg mayonnaise and watercress

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Warm cheese straws

Pork pie, cornichons and mustard

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Freshly baked fruit scones with jam and clotted cream

Belgian chocolate brownie

Glazed lemon tarts

Mini Victoria sponge



MENUS

BISTRO BUFFET

£17.95

Please choose 4 sandwich and 2 platter options for your guests

OPEN SANDWICHES

All served on lightly toasted focaccia bread

Roast ham, rocket and tomato chutney
Hummus, grated carrot and beetroot(v)
Smoked salmon, cream cheese and dill
Pastrami, American mustard and cornichon
Atlantic prawn, Marie rose sauce and baby gem lettuce
Crispy streaky bacon and smoked chicken mayonnaise
Brie and caramelised onion chutney
Egg mayonnaise and watercress
Whipped feta, roasted red pepper and sun-dried tomato

PLATTER OPTIONS:

Meat

prosciutto, pastrami, roast ham and salami served with pickled onions, cornichons and Dejon mustard

Cheese

baked camembert, Colston Bassett stilton, mature cheddar cheeses served with chutney, grapes, celery and crackers

Fish

Smoked mackerel fillet, Atlantic prawns in Marie rose sauce and gravadlax served with sourdough bread, baby gem lettuce and lemon wedges

Antipasti

Marinated olives, artichoke hearts, sun-dried tomato, roasted red peppers, hummus, tzatziki, balsamic onions and bread sticks



MENUS

FORK BUFFET

£23.95

PLEASE CHOOSE 2 OF THE FOLLOWING FOR ALL YOUR GUESTS:

Thai green vegetable curry and pilaf rice(v)

Country sausage and bean cassoulet with sourdough bread

Chicken and smoked bacon casserole with new potatoes

Beef chilli with wild rice, chipotle yogurt and tortilla chips

Spinach and ricotta tortellini, tomato ragu topped with mozzarella and pesto(v)

Beef bourguignon, braised shallots and champ mash

Cold dressed poached salmon with lime and chilli mayonnaise

ALL SERVED WITH THE FOLLOWING:

Mixed salad bowl

Crunchie coleslaw

Creamy potato and chive salad

Warm bakers' basket and butter

Belgian chocolate brownie and flapjack pieces to follow



MENUS

TRADITIONAL BUFFET

£15.50

SANDWICHES:

Roast ham, rocket and wholegrain mustard

Hummus, grated carrot and beetroot(v)

Smoked salmon, cream cheese and dill

Mature cheddar cheese and chutney

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Vegetable quiche

Pork pie, cornichons and mustard

Cajun spiced potato wedges with sour cream dip(v)

Poachers rolls (sausage, smoked bacon, and chestnut mushroom)

Stone baked margarita slice(v)

Southern fried chicken strips with tangy salsa